



Ultimate Southern Fried Chicken



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Introduction

Southern fried chicken is a classic dish known for its crispy, golden-brown exterior and juicy, flavorful meat. This ultimate recipe brings you the best of both worlds, combining the traditional techniques of marinating and frying chicken with some handy tips to ensure perfect results every time.

Detailed Ingredients with measures

Chicken: 4 pounds of cut-up chicken pieces (legs, thighs, breasts)

Buttermilk: 2 cups for marinating

Hot sauce: 1 tablespoon (optional for added spice)

All-purpose flour: 2 cups for coating

Cornstarch: 1/2 cup to enhance crunchiness

Lemon pepper seasoning: 1 tablespoon

Salt: 2 teaspoons

Black pepper: 1 teaspoon

Paprika: 1 tablespoon

Garlic powder: 1 teaspoon

Onion powder: 1 teaspoon

Vegetable oil: for frying (enough to submerge the chicken)

Prep Time

The preparation time for this recipe is approximately 15 minutes. This includes gathering ingredients and preparing the chicken for marinating.

Cook Time, Total Time, Yield

Cook time is around 15 to 20 minutes per batch of chicken, depending on the size of the pieces. The total time including marination can be about 4 hours. This recipe yields approximately 4 to 6 servings, perfect for a family meal or gathering with friends. Enjoy your delicious southern fried chicken!



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Remove the chicken from the packaging and pat it dry with paper towels. Make sure to remove any excess moisture for crispier skin.

Step 2: Seasoning the Chicken

In a large bowl, combine your preferred seasonings. Toss the chicken pieces in the seasoning mix, ensuring each piece is evenly coated. Let the seasoned chicken sit for at least 30 minutes to absorb the flavors.

Step 3: Setting Up the Breading Station

Create a breading station with three bowls: one with all-purpose flour, another with beaten eggs, and the last with breadcrumbs. Season the flour with salt and pepper for extra flavor.

See also [Baked Ham and Cheese Croissants Recipe](#)

Step 4: Breading the Chicken

First, dip each piece of seasoned chicken into the flour, shaking off the excess. Next, immerse it in the beaten eggs, allowing any excess to drip off. Finally, coat the chicken in breadcrumbs, pressing gently to ensure the coating adheres.

Step 5: Preparing for Frying

Heat the oil in a deep skillet or frying pan over medium-high heat. Use enough oil to allow the chicken to fry without sticking to the bottom of the pan.

Step 6: Frying the Chicken

Once the oil is hot (about 350°F), carefully add the breaded chicken pieces, ensuring not to overcrowd the pan. Fry each side for 5-7 minutes or until golden brown and thoroughly cooked.

Step 7: Drain Excess Oil

Once cooked, remove the chicken from the oil and place it on a wire rack or paper towels to drain any excess oil.

Step 8: Serving the Chicken

Allow the fried chicken to rest for a few minutes before serving. This helps the juices redistribute and keeps the chicken moist.

Notes

Note on Chicken Cuts

You can use a mix of chicken parts, such as thighs, drums, and breasts, for varied textures and flavors.

Note on Seasonings

Feel free to customize your seasoning mix according to your taste preferences, including spices like paprika, garlic powder, and cayenne pepper for added heat.

Note on Oil Temperature

Using a cooking thermometer can help maintain the ideal frying temperature. If the temperature is too low, the chicken will absorb more oil and become greasy.

Note on Storing Leftovers

Store leftover fried chicken in an airtight container in the refrigerator for up to 3 days. Reheat in the oven to maintain crispiness.

See also [Delicious Red Lentil Soup Recipe](#)



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Cook techniques

Brining

Brining the chicken enhances its flavor and keeps it juicy during the cooking process. Soak the chicken in a saltwater solution for several hours before frying.

Double Dredging

For an extra crispy coating, double dredge the chicken. First, dip it in seasoned flour, then in buttermilk, and finally coat it again in flour before frying.

Frying Temperature

Maintain the oil temperature between 350°F to 375°F. This ensures that the chicken cooks evenly while achieving a golden-brown crust.

Resting the Chicken

After frying, allow the chicken to rest on a rack. This method helps the excess oil drain off and keeps the coating crisp.

Flavor Infusion

Add herbs and spices to your flour mixture to flavor the chicken. Common additions include paprika, garlic powder, and cayenne pepper for a spicy kick.

FAQ

How long should I brine the chicken?

Brine the chicken for at least 4 hours, but overnight is ideal for better flavor and moisture.

Can I use a different type of flour?

Yes, you can use whole wheat or gluten-free flour, but it may slightly alter the texture and flavor of the coating.

What type of oil is best for frying?

Peanut oil or vegetable oil is recommended due to their high smoke points and neutral flavors.

Is it necessary to use buttermilk?

While buttermilk adds flavor and tenderness, you can substitute it with milk mixed with a bit of vinegar or lemon juice.

How can I ensure the chicken is cooked through?

Use a meat thermometer to check for an internal temperature of 165°F to ensure the chicken is fully cooked.

See also [Air Fryer Apple Pie Bombs](#)



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Conclusion

The ultimate Southern fried chicken recipe delivers a delightful blend of crispy texture and juicy flavor, making it a timeless favorite. The secret lies in the careful preparation, seasoning, and frying technique, which together create a dish that's perfect for gatherings, family dinners, or simply enjoying at home. This recipe ensures that every bite is packed with flavor, bringing a taste of the South to your table.

More recipes suggestions and combination

Southern Collard Greens

Pair your fried chicken with a side of Southern collard greens. These savory greens provide a nutritious and flavorful counterpoint to the rich, crispy chicken.

Buttermilk Biscuits

Serve with fluffy buttermilk biscuits, perfect for soaking up gravy or served with honey. Their buttery texture complements the chicken beautifully.

Macaroni and Cheese

Creamy macaroni and cheese is a classic Southern side dish that brings richness to your meal. This combination is sure to please everyone at the table.

Fried Green Tomatoes

Fried green tomatoes are a delightful appetizer or side. Their tangy flavor and crispy coating make them a perfect accompaniment to

Southern fried chicken.

Classic Coleslaw

A refreshing coleslaw adds crunch and acidity to balance the richness of the fried chicken. Its crispness contrasts nicely with the tender meat.

Sweet Tea

Finish your meal with a glass of sweet tea, a quintessential Southern beverage. Its sweetness is a perfect match for the savory flavors of fried chicken.



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