



Fried Chicken

Prep 30m · Cook 25m · Serves 8

Ingredients

Instructions

1. Brine chicken pieces in buttermilk overnight.
2. Dredge in seasoned flour with paprika, garlic powder, salt, and pepper.
3. Fry at 350°F for 12-15 minutes until golden and 165°F internal.
4. Drain on rack and season with salt while hot.