

## Southern Fried Chicken



### INGREDIENTS

3 to 3 1/2 pound broiler-fryer, cut into pieces	1/2 tsp celery salt	vegetable oil for frying
1 cup buttermilk	1/2 tsp onion powder	
1 cup flour	1 tsp paprika	
1/3 cup yellow cornmeal	1 tsp salt	
	1/2 tsp pepper	

### SUGGESTED COOKWARE

bowl, large plastic food bag, large & heavy skillet

### DIRECTIONS

Rinse the chicken pieces and pat dry. Place them in a bowl and pour the buttermilk over the chicken; allow to sit in the refrigerator for 30 minutes. In a large plastic food bag, combine the flour, cornmeal, spices, and seasonings.

Remove the chicken pieces from the milk (shake, but do not pat dry), and dredge in the flour two at a time. As they are done, place on a rack and allow to sit until the flour is pastelike, about 30 minutes.

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### DIRECTIONS

In a large, heavy skillet (preferably cast iron), add oil to a depth of about 3/4 inch. Heat the oil over medium-high heat. The oil is ready when it is 350 degrees, or when a cube of white bread dropped in the oil browns in about 1 minute.

Place chicken in the oil carefully, skin side down. Do not crowd; fry in two batches if necessary. Cook for about 15 minutes, turning once to brown on both sides. Reduce heat to medium and cover; allow to cook for an additional 20 minutes.

Uncover (to crisp the chicken) and cook for 10 minutes more or until the juices of the largest pieces run clear, or their temperature measured with a meat thermometer is about 185°F. Drain on paper towels before serving.

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