

## INGREDIENTS

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

## SUGGESTED COOKWARE

bowl, large plastic food bag, large & heavy skillet

## DIRECTIONS

- 1** 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.
- 2** 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.
- 3** 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.
- 4** 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.
- 5** 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.