



Fried Chicken

Enjoy a bucket of fried chicken again! Made with Pamela's [All-Purpose Flour Artisan Blend](#).

Ingredients

FOR THE CHICKEN

- 2 whole chickens, cut into 8 pieces each, rinsed and trimmed of excess skin and fat
- 2 cups buttermilk
- 3 to 5 dashes of favorite hot sauce

FOR THE FLOUR MIXTURE

- 1½ cups [Pamela's All-Purpose Flour Artisan Blend](#)
- 2 tablespoons + 2 teaspoons salt
- ¼ cup sweet or Hungarian paprika
- 2 teaspoons smoked paprika (optional)
- 3 to 4 eggs, large
- 3 to 4 cups favorite oil for frying

Directions

Mix together buttermilk and hot sauce in a container large enough to hold all of the chicken and marinade. Add chicken to buttermilk and toss to coat evenly. Refrigerate chicken in buttermilk mixture 8 to 48 hours (the longer the more tender and juicy).

Remove chicken from refrigerator about 30 minutes before frying to let chicken come to room temperature. Drain chicken in a colander, letting excess buttermilk drain off for 10 minutes.

Beat eggs in a medium bowl for dipping; set aside. In another medium bowl, mix together All-Purpose Flour Artisan Blend, salt, and paprika. Set both bowls next to two rimmed sheet pans.

Dredge the drained chicken pieces in seasoned flour mixture to coat, then place on sheet pan.

Dip floured chicken pieces in egg mixture, shake off excess egg, and then dredge in seasoned flour mixture again. Set pieces back on sheet pan until ready to fry.

Preheat oven to 350°. Place wire racks on two baking sheets to finish cooking chicken after frying.

Pour oil ½ inch deep in a large cast iron or heavy fry pan on medium-high heat. Heat oil to 350°. Cook chicken in batches without crowding the pan. Carefully lower chicken pieces into hot oil to fry. Fry 4 or 5 minutes per side. Do not let burn. Repeat on all sides, until browned and crisp all the way around. Chicken will be partially cooked at this point. Place fried chicken pieces on wire rack on baking sheet. Do this until all chicken is fried.

Put fried chicken in oven and bake until internal temperature of chicken reaches 180°, about 20 to 40 minutes, depending on the size of chicken pieces.

NOTE: Instead of whole chickens, you can use any equivalent number of your favorite chicken parts. You can keep fried chicken warm on a wire rack placed on a sheet pan in a 200° oven; the wire rack will keep the bottom of the chicken crisp.

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