



Spicy Fried Chicken

This gluten free spicy fried chicken is packed full of flavor and has the perfect crispy crunch. It's soaked in hot sauce spiked buttermilk and fried in a gluten free flour and corn meal crust. Trust me, it's the new gluten free fried chicken of your Southern dreams. Photo and recipe courtesy of [Nutmeg Nanny](#).

Ingredients

- 6 chicken drumsticks, with the skin
- 2 cup buttermilk
- 10 shakes hot sauce
- 1 cup [Pamela's All-Purpose Flour Artisan Blend](#)
- ½ cup yellow corn meal
- 3 teaspoons kosher salt
- 2 teaspoons smoked paprika
- 2 teaspoons black pepper
- 2 teaspoons garlic powder
- 1 teaspoon cayenne pepper
- Vegetable oil

Directions

In a large bowl add drumsticks.

In a large measuring cup add buttermilk and hot sauce. Stir to combine and pour over chicken. Cover chicken with plastic wrap and store in the fridge for 2 hours.

When you ready to fry your chicken start your flour mixture. In a shallow dish (Recommended a 9x9 pan) stir together Pamela's Artisan Flour Blend, corn meal, kosher salt, smoked paprika, black pepper, garlic powder and cayenne pepper.

In a large skillet add 1/2 inch vegetable oil and start heating it over medium high heat.

Remove chicken from buttermilk mixture and coat thoroughly in flour mixture. Set floured chicken aside until all chicken has been floured.

Once the oil is hot add the chicken and cook 7 minutes per side. The small sides cook for 3-4 minutes. Once fully cooked remove from the pan and add to a wire rack lined with a baking sheet.

Sprinkle additional kosher salt and cool slightly before serving.