

# Copycat Popeyes Fried Chicken

Active Time	Total Time	Yield
30 Mins	8 Hours 30 Mins	Serves 4 (serving size: 2 pieces)

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**MYRECIPES**

Love the signature warming kick of Popeyes' fried chicken? Good news: You can skip the drive-thru and enjoy a homemade version of this fast-food favorite with our beautifully crisp, perfectly spiced copycat recipe.

## Ingredients

- 3 cups whole buttermilk
- 3 tablespoons hot sauce (such as Tabasco), divided
- 1 (2 1/2- to 3-lb.) whole chicken, cut into 8 pieces
- 3 large eggs
- 1/3 cup water
- 4 cups (about 17 oz.) all-purpose flour
- 2 1/2 tablespoons kosher salt
- 3 teaspoons cayenne pepper
- 2 teaspoons black pepper
- 2 teaspoons paprika
- 1 1/2 teaspoons garlic powder
- Peanut oil

## How to Make It

- Step 1** Stir together buttermilk and 2 tablespoons of the hot sauce in large bowl. Submerge chicken in buttermilk mixture; cover and refrigerate overnight.
- Step 2** Whisk together eggs, water, and remaining 1 tablespoon hot sauce in a medium bowl. Stir together flour, salt, cayenne pepper, black pepper, paprika, and garlic powder in a large bowl.
- Step 3** Pour oil to a depth of 2 1/2 inches in a large Dutch oven, and heat to 325°F over medium-high. Remove chicken from buttermilk mixture; discard buttermilk mixture. Dip chicken pieces in egg mixture, and dredge in flour mixture; shaking off excess flour. Dip in egg mixture, and dredge in flour again; shaking off excess flour.
- Step 4** Carefully add chicken to hot oil, 4 pieces at a time; fry until golden brown and cooked through, 8 to 10 minutes, maintaining oil temperature of 325°F. Drain on paper towels. Repeat with remaining chicken pieces.