

Easier Fried Chicken from The Best of America's Test Kitchen 2012



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Prep time

Cook time

Total time

from [*The Best of America's Test Kitchen 2012*](#)

Author: Taking On Magazines One Recipe At A Time

Recipe type: Meat

Cuisine: American

Serves: 4

Ingredients

- 1¼ cups buttermilk
- Salt and pepper
- Hot sauce
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- ¼ teaspoon cayenne pepper
- 3½ pounds bone-in chicken pieces (breasts, thighs and drumsticks, or mix, breasts cut in half), trimmed
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1¾ cups peanut or vegetable oil

Instructions

1. Whisk 1 cup buttermilk, 1 tablespoon salt, 1 teaspoon pepper, dash hot sauce, ¼ teaspoon garlic powder, ¼ teaspoon paprika, and pinch cayenne together in a large bowl. Add chicken and turn to coat. Refrigerate, covered, for at least 1 hour or up to 24 hours.
2. Adjust oven rack to middle position and heat oven to 400 degrees. Whisk flour, baking powder, 2 teaspoons pepper, 1 teaspoon salt, remaining ¾ teaspoon garlic powder, remaining ¾ teaspoon paprika, and remaining cayenne together in a bowl. Add remaining ¼ cup buttermilk and mix with fingers until combined and small clumps form.
3. Working with 1 piece at a time, dredge chicken pieces in flour mixture, pressing mixture onto pieces to form thick, even coating. Place dredged chicken on large plate, skin side up.
4. Heat oil in 11-inch straight-sided saute pan over medium-high heat to 375 degrees. Carefully place chicken pieces in pan, skin side down, and cook until golden brown, 3-5 minutes. Carefully flip and continue to cook until golden brown on second side, 2-4 minutes longer.

5. Transfer chicken to a wire rack set inside a rimmed baking sheet. Bake chicken until the breasts register 160 degrees and the leg/thighs register 175 degrees, 15-20 minutes. Let chicken rest for 5 minutes