Name: Fried Buttermilk Chicken

Yield 12 each

Ingredients:	Quantity		Procedure
	Single	Double	
Breast of chicken, 6-8 oz. size	12 each		1. Season the chicken on both sides with salt and pepper and marinade in the batter for 12 hours
Buttermilk batter, see recipe	6 cups		2.Pull the chicken from the batter and coat with the flour well on all sides
Flour/panko 50/50 mix,	As needed		3. Place the chicken in a 350 F degree deep fryer and cook until golden brown and internal temp is 165 F
Salt and pepper	As needed		