TANYA’S
BUTTERMILK FRIED CHICKEN

INGREDIENTS

+ Chicken
+ Buttermilk
+ Dried Tarragon
+ Onion Powder
+ Sweet Paprika
+ Kosher Salt
+ Parsley
+ Dried Thyme
+ Vegetable Oil
+ Cayenne Pepper
+ Ground Black Pepper
+ All-Purpose Flour
+ Garlic Powder
+ Dried Oregano
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+ METHOD

1. Take 3 1/2lb of chicken and cut it into 8 pieces

2. Put your pieces in a baking dish where you can marinate them

3. Pick 1 cup of parsley and rough chop

4. Grab a bowl and add 1 Tbsp. dried tarragon, 1 Tbsp. onion powder, 1 Tbsp. sweet paprika, 2 Tbsp. kosher salt and 2 tsp. garlic powder

5. Add 1 Tbsp. black pepper, 1 tsp. oregano and 1 tsp. thyme, plus 1 tsp. cayenne pepper

6. Sprinkle the seasoning mix over your chicken, covering every inch, and rub it in

7. Add your parsley then pour on a cup of buttermilk

8. Refrigerate and preheat your oven to 425° F

9. Pour 3/4 inch vegetable oil into a deep pan and turn it on a medium-high heat

10. Take a baking tray and pour on 2-3 cups all-purpose flour. Add 1 Tbsp. kosher salt and 1 tsp. black pepper

11. Remove the chicken from the fridge and dredge in the flour

12. When your oil reaches 350° F, use tongs to drop in the chicken, being careful not to crowd the oil

13. Fry until lightly brown and repeat for all chicken pieces

14. Place chicken on a baking tray and bake in the oven until chicken reaches 165° F

15. Pull it out and listen to that sizzle. Now, we eat!