

THE RECIPE COLLECTION

She Came Dressed for Sunday

Buttermilk Fried Chicken with a Golden-Crackle Crust

Indulgence, conjured slowly.

She Came Dressed for Sunday

Buttermilk Fried Chicken with a Golden-Crackle Crust

Juicy, boldly seasoned chicken beneath a thin, deeply golden, shatter-crisp crust.

INGREDIENTS

CHICKEN & MARINADE

- 8 bone-in chicken thighs and drumsticks
- 3 cups buttermilk
- 2 tbsp regular hot sauce; 1 tbsp Louisiana Hot Sauce
- 2 tsp ground sage; 2 tsp Italian seasoning
- 1 tsp white pepper; 1 tsp black pepper
- 2 tsp liquid smoke; 2 tsp adobo seasoning
- 2 tsp garlic powder; 2 tsp onion powder; 2 tsp smoked paprika
- BBBM house fried-chicken spice blend, to taste (see note)

GOLDEN-CRACKLE DREDGE

- 2 1/2 cups all-purpose flour; 1/2 cup cornstarch
- 2 tbsp baking powder (not baking soda)
- 2 tsp garlic powder; 2 tsp onion powder
- 1 1/2 tsp smoked paprika; 1 tsp black pepper
- 1 1/2 tsp Diamond Crystal kosher salt (or 3/4 tsp Morton kosher salt)
- BBBM house fried-chicken spice blend, to taste (see note)
- 3 tbsp reserved seasoned buttermilk marinade
- Canola oil for frying

METHOD

1. Combine 3 cups buttermilk, 2 tbsp regular hot sauce, 1 tbsp Louisiana Hot Sauce, 2 tsp each ground sage, Italian seasoning, liquid smoke, adobo, garlic powder, onion powder and smoked paprika, 1 tsp each white pepper and black pepper, and BBBM house seasoning to taste. Coat 8 chicken pieces, cover and refrigerate 3 hours.

2. In a wide bowl mix 2 1/2 cups flour, 1/2 cup cornstarch, 2 tbsp baking powder, 2 tsp each garlic and onion powder, 1 1/2 tsp smoked paprika, 1 tsp black pepper, 1 1/2 tsp Diamond Crystal kosher salt (or 3/4 tsp Morton), and house seasoning to taste.

3. Rub 3 tbsp seasoned buttermilk marinade into the dredge to form tiny, irregular clusters. Lift the chicken from the marinade, let excess drip off, and press firmly into the dredge. Let coated chicken rest 10-15 minutes.

4. In a heavy stovetop pot, heat canola oil to 335-350°F. The chef-tested burner setting was medium-high, closer to medium; adjust to maintain the measured oil temperature. Keep the oil well below the rim and avoid overcrowding.

5. Fry 4 pieces at a time. For smaller pieces, cook about 7 minutes, flip, then cook about 8 minutes. For larger pieces, cook about 10 minutes per side. These are tested reference times, not substitutes for checking doneness.

6. Check the thickest part of each piece, away from bone, for at least 165°F. Drain on a wire rack. Allow the oil to recover to 335-350°F before frying the remaining 4 pieces.

CHEF'S NOTES

• The original successful batch used two consecutive batches of four pieces in canola oil held at 335-350°F.

• The BBBM house spice blend is proprietary. Its composition and exact amount are not disclosed in this customer edition. Without it, the flavor will differ from the chef-original.

• Discard leftover raw-chicken marinade. Frying times vary by piece size, oil depth and equipment.

Indulgence, conjured slowly.