

# Southern Fried Chicken

Classic Southern Fried Chicken recipe with crispy coating and juicy meat. Includes marinating tips, frying techniques, and serving suggestions.

4h 10min

PREP

25 min

COOK

4h 35min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Southern Fried Chicken

## Ingredients

- 4 chicken thigh
- 2 cup flour
- 2 cup buttermilk
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1 tsp cayenne pepper
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp black pepper

## Instructions

- 1 Marinate the chicken**

Place 4 chicken pieces in a large bowl and season generously with salt and pepper. Pour 2 cups buttermilk over the chicken, ensuring all pieces are completely submerged. Cover the bowl with plastic wrap and refrigerate for at least 4 hours or overnight for best results.
- 2 Prepare the coating**

In a shallow dish, whisk together 2 cups all-purpose flour, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon garlic powder, 1 teaspoon onion powder, and 1 teaspoon paprika until evenly combined. Set aside.
- 3 Heat oil in a heavy-bottomed pot or deep cast-iron skillet to 350°F (175°C). Use enough oil to reach 2-3 inches deep and monitor temperature with a thermometer throughout cooking.**
- 4 Coat the chicken**

Remove chicken pieces from buttermilk one at a time, allowing excess to drip off. Dredge each piece thoroughly in the seasoned flour mixture, pressing gently to ensure coating adheres. Place coated pieces on a wire rack.
- 5 Fry the chicken**

Carefully lower 2-3 pieces of chicken into the hot oil, skin-side down first. Do not overcrowd the pot. Fry for 12-15 minutes, turning once halfway through, until golden brown and crispy on both sides.
- 6 Check that chicken reaches an internal temperature of 165°F (74°C) with an instant-read thermometer inserted into the thickest part. The coating should be deep golden brown and crispy.**

- 7 Transfer fried chicken to a wire rack or paper towel-lined plate to drain excess oil. Repeat frying process with remaining chicken pieces, maintaining oil temperature at 350°F (175°C).
- 8 Let chicken rest for 5 minutes before serving to allow juices to settle and coating to fully crisp. Serve hot.

## Tips

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Marinate the chicken in buttermilk for at least 4 hours, but preferably overnight, to ensure maximum tenderness and flavor penetration.

For extra crispy coating, dredge the chicken in seasoned flour twice, returning it to the buttermilk between coats for enhanced texture.

Maintain oil temperature at 350°F throughout frying - use a thermometer to monitor and adjust heat as needed to prevent greasy or burnt chicken.

Don't overcrowd the skillet when frying, as this lowers oil temperature and prevents proper browning. Fry in batches if necessary.

Let the coated chicken rest on a wire rack for 10-15 minutes before frying to help the coating adhere better.

Add a tablespoon of hot sauce to the buttermilk marinade for extra flavor depth and a subtle kick of heat.

Use a cast iron skillet if possible, as it maintains steady temperature better than other cookware and adds authentic flavor.

Allow chicken to come to room temperature for 30 minutes before frying for more even cooking throughout.