

# Nashville chicken v2

## Ingredients

### For the Fried Chicken

- 1/2 cup buttermilk
- 1 tbsp hot sauce
- 1/2 cup all-purpose flour
- 2 tsp cornstarch
- 2 tsp seasoned salt
- 1.5 tsp paprika
- 1 tsp cayenne pepper
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder

### For the Nashville Hot Mixture

- 1/4 cup used cooking oil
- 4 tsp cayenne pepper
- 1 tsp brown sugar
- 1/4 tsp chili powder
- 1/4 tsp garlic powder
- 1/4 tsp smoked paprika

## Preparation

### For the Fried Chicken

- In a medium sized bowl, whisk together buttermilk and hot sauce and set aside.
- Next add flour, cornstarch, seasoned salt, paprika, cayenne pepper, black pepper, garlic powder and onion powder to a paper bag and shake to mix well.
- Dip each piece of chicken into seasoned flour and then into buttermilk then back into seasoned flour thoroughly coating each piece. Then add each piece to baking sheet to rest.
- Finish coating all chicken and let sit for 15-20 minutes until coating has set.

- While coating sets, add 2 - 2 1/2 inches of oil to a cast iron skillet or heavy bottom skillet and heat over medium high heat. Also turn on oven to 275 degrees.

“ Toss a speck of flour in the oil, if it sizzles, the oil is ready

- Fry four pieces at a time on each side. Make sure you don't overcrowd the pan.
- After each side has turned slightly golden, put the top on the skillet to steam the inside of the chicken ensuring doneness. After a couple of minutes, remove the top and continue to fry until the crust is crispy again and completely golden brown.
- Remove chicken from oil and place on paper towels or rack to drain. Once completely drained, place the fried chicken on a parchment paper covered baking sheet add to warmed oven while finishing the other chicken pieces.
- Fry the remaining chicken pieces and repeat steps of draining and adding to oven.

## For the Hot Chicken Preparation

- Once you are done frying all chicken and it is in the oven, whisk together 1 cup of the frying oil you already used to fry the chicken, cayenne pepper, brown sugar, chili powder, garlic powder and smoked paprika until combined.
- Remove chicken from the oven and brush the hot mixture over all of the pieces of chicken.

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Revision #1

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