

# Fried Chicken

## Ingredients

- 1 pkg chicken pieces, legs thighs
- 2 cups buttermilk
- 1 tbsp hot sauce
- 1 tsp cayenne pepper
- 1 cup all purpose flour
- 1 tsp baking soda
- 1 tsp poultry seasoning
- 1 pinch salt & pepper to taste

## Instructions

- **Combine buttermilk and hot sauce and marinade chicken pieces for 2 hours in fridge.**
- **Mix pepper, flour, soda and seasonings together.**
- Heat oil to 350°
- Preheat oven 400°
- Let chicken drip off excess marinade then dredge in flour mixture.
- Fry in oil until golden
- Drain on paper towe
- Put on baking sheet with a rack on top so heat can get all around chicken
- Bake in oven for 10 minutes

## Summary

**Yield:** 6

**Source:** Trisha Yearwood

**Prep Time:** 2 hours

**Category:** Meats

**Cuisine:** Southern