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. ٠
- ٠ Fry in oil until golden
- Drain on paper towe ٠
- Put on baking sheet with a rack on top so heat can get all around chicken Bake in oven for 10 minutes ٠
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Summary Yield: 6 Source: Trisha Yearwood Prep Time: 2 hours Category: Meats Cuisine: Southern