

FINGER LICKIN' CHICKEN 2

Makes as much as you want.

By Dennis W. Viau; modified from several recipes.

This recipe is based on my original recipe for Finger Lickin' Chicken, but with one variation: While doing research on fried chicken I saw many recipes that used buttermilk to marinate the chicken.

Ingredients:

The supposed 11 herbs and spices:

- 1 teaspoon ground oregano
- 1 teaspoon chili powder
- 1 teaspoon ground sage
- 1 teaspoon dried basil; ground
- 1 teaspoon dried marjoram; ground
- 2 teaspoons pepper
- 2 tablespoons salt
- 2 tablespoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 tablespoon MSG (monosodium glutamate, found as Accent in stores)
- 4 cups (20 oz. / 570g) all-purpose flour

For the chicken:

Use as many pieces as you need to feed your guests. I prefer to use boneless thighs, cut in thirds.

For the marinade:

Enough buttermilk to cover the chicken pieces

For the frying:

About 1½ cups (350ml) of oil, such as corn oil

Directions:

Combine the coating ingredients in a large storage container and mix well. This makes more than 4 cups of mix. Store it in the cupboard for whenever you want to make fried chicken.

Prep the chicken as desired. You can use skinless and boneless pieces, or use whole pieces. You might want to cut chicken breasts and thighs into strips. Place the chicken in a large bowl and add buttermilk to cover the chicken. Stir to distribute the buttermilk throughout the chicken pieces and then add more buttermilk if needed. Refrigerate 2 to 3 hours. Some recipes say to marinate the chicken overnight.

Place some of the coating mix in a shallow bowl. Heat oil to 375°F / 190°C) in a large skillet. Remove pieces of chicken from the buttermilk, without rinsing, and dredge in the coating mix. Shake off excess. Fry until golden brown, turning the pieces over about halfway through the cooking, 5 minutes or longer per side. The cooking time will depend on the size and temperature of your chicken. Drain on paper towels.

Serve hot.

