

How To Make Fried Chicken

Makes 16 pieces fried chicken from 2 whole chickens

You will need:

1 gallon water
Two 2 1/2 pound chickens, each chicken cut up in 8 pieces
Ingredients from Brine Jar from gift (the one with herbs/lemon/garlic)
Ingredients from Coating Jar from gift (the one without herbs etc)
1 quart buttermilk
10 cups peanut oil
Kosher salt

Special equipment

6-quart sauté pan for frying
Deep-fry thermometer
Parchment paper
Sheet trays

Preparation

For the brine:

1. Combine all the ingredients from Brine Jar in a large pot. Before you add water, take out the lemon and garlic and cut each in half, then put them back in. (Add a few more halved lemons if you have them.) Add 1 gallon water, cover, and bring to a boil. Boil for 1 minute, stirring to dissolve the salt. Remove from the heat and **COOL COMPLETELY** before using.

2. Place the chickens in the cold brine. Refrigerate overnight or for up to 12 hours. (Don't leave it longer or it will become too salty.) Remove the chicken from the brine and pat the chicken dry, removing any herbs or spices sticking to the skin.

To fry:

3. Bring the peanut oil to 340°F in a 6-quart sauté pan.

4. Dump the ingredients from the Coating Jar in a bowl. Mix them together. Put the 1 quart buttermilk in a second container. Just before frying, dip each piece of chicken into the coating, tap off the excess, then dip into the buttermilk, then dip back into the coating. Place the chicken on a parchment-lined sheet tray.

5. Start with the dark meat (thighs and legs): When the oil has reached the proper temperature, carefully lower the pieces of dark meat into the oil. The temperature of the oil will decrease so you'll need to adjust the heat as necessary to bring the oil back up to temperature. Fry the dark meat for about 13 minutes, to a deep golden brown, cooked throughout and very crisp. Remove the chicken to a tray lined with paper towels and sprinkle with salt.

6. Next, carefully add the white meat (breasts and wings) to the oil and fry for 6 to 7 minutes until cooked.

7. Remove the fried chicken from the oil to the tray, sprinkle with salt and turn off the heat under the oil. Let chicken rest for a few minutes to cool slightly.