

Ultimate Southern Fried Chicken

Yield: 8 min
Total Time: 771 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-fried-chicken-thighs-recipe-buttermilk>

Ingredients:

- 4 chicken drumsticks with skin on
- 4 chicken thighs with skin on
- 3 cups buttermilk
- vegetable oil for deep frying
- 3 tablespoons pepper corns
- fresh thyme Couple of
- 4 bay leaves
- 4 cloves garlic crushed
- 4 1/8 tablespoons salt
- 11/16 cup brown sugar
- 1 11/16 cups hot water boiling
- 1 11/16 cups water room temperature
- 1 5/8 cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon smoked paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons pepper
- kosher salt – to sprinkle
- fresh thyme leaves
- lemon wedges

Nutrition:

1. Calories: 590 calories
2. Carbohydrate: 41 grams

3. Cholesterol: 155 milligrams
 4. Fat: 30 grams
 5. Fiber: 3 grams
 6. Protein: 38 grams
 7. SaturatedFat: 8 grams
 8. Sodium: 4170 milligrams
 9. Sugar: 17 grams
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