

# Double-Dipped Buttermilk Fried Chicken

Yield: 11 min  
Total Time: 70 min

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

## Ingredients:

- 4 cups buttermilk
- 1/2 tablespoon dried thyme
- 2 tablespoons Tabasco Sauce
- 2 tablespoons worcestershire sauce
- 2 tablespoons kosher salt
- 2 1/2 teaspoons ground black pepper freshly
- 2 chickens frying, about 3 pounds each, cut up
- 3 cups all-purpose flour
- 1 tablespoon Cajun seasoning
- olive oil or vegetable oil, for frying

## Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 115 milligrams
4. Fat: 9 grams
5. Fiber: 1 grams
6. Protein: 41 grams
7. SaturatedFat: 3 grams
8. Sodium: 1560 milligrams
9. Sugar: 5 grams

---

Thank you for visiting our website. Hope you enjoy Double-Dipped Buttermilk Fried Chicken above. You can see more 16 double dipped southern fried chicken recipe You must try them! to get more great cooking ideas.