

# Gluten-Free Southern Fried Chicken

Yield: 6 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-gluten-free-southern-fried-chicken>

## Ingredients:

- 6 chicken thighs
- 6 chicken drumsticks
- 3 cups milk dairy-free use unsweetened almond milk, cashew or coconut milk
- 3 tablespoons white vinegar
- 2 teaspoons salt
- 1 teaspoon pepper
- 2 cups all purpose gluten free flour
- 1 cup cornstarch
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons salt
- 1 tablespoon paprika
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- 1 tablespoon dried basil
- 4 cups vegetable oil for frying I like peanut oil

## Nutrition:

1. Calories: 2190 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 310 milligrams
4. Fat: 198 grams
5. Fiber: 2 grams
6. Protein: 69 grams
7. SaturatedFat: 25 grams
8. Sodium: 1940 milligrams
9. Sugar: 8 grams

10. TransFat: 4.5 grams

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