

Maola Buttermilk Fried Chicken

by Chef Lee Gregory

- 2 tablespoons kosher salt, divided
- 2 teaspoons plus 1 tablespoon freshly ground black pepper
- 1 ½ teaspoons paprika
- ¾ teaspoon cayenne pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 3 to 4 lb. chicken (not kosher), cut into 8 or 10 pieces, backbone & wing tips removed
- 1 cup Maola Buttermilk
- 1 large egg
- 3 cups all-purpose flour
- 1 cup rice flour
- 1 tablespoon cornstarch
- Peanut oil (for frying)

1. Whisk 1 tablespoon salt, 2 teaspoons black pepper, paprika, cayenne, garlic powder, and onion powder in a small bowl. Season chicken with spices. Place chicken in a medium bowl, cover, and chill overnight.
2. Let chicken stand covered at room temperature for 1 hour. Whisk buttermilk, egg, and ½ cup water in a medium bowl. Whisk the flours, cornstarch, remaining 1 tablespoon salt, and remaining 1 tablespoon pepper in a 9x13x2 baking dish.
3. Pour oil into a 10"–12" cast-iron skillet or other heavy straight-sided skillet (not nonstick) to a depth of ¾". Prop deep-fry thermometer in oil so bulb is submerged. Heat over medium-high heat until thermometer registers 350°.
4. Meanwhile, set a wire rack inside a large rimmed baking sheet.
5. Working with 1 piece at a time (use one hand for wet ingredients and the other for dry ingredients), dip chicken in buttermilk mixture, allowing excess to drip back into bowl. Dredge in flour mixture; tap against bowl to shake off excess. Place 5 pieces of chicken in skillet. Fry chicken, turning with tongs every 1–2 minutes and adjusting heat to maintain a steady oil temperature of 300°–325°, until skin is deep golden brown and your instant-read thermometer inserted into thickest part of chicken registers 165°, about 10 minutes for wings and 12 minutes for thighs, legs, and breasts.
6. Using tongs, remove chicken from skillet, allowing excess oil to drip back into skillet; transfer chicken to prepared rack. Season with salt and pepper.
7. Repeat with remaining chicken pieces; let rest for at least 10 minutes before serving.

