

THOMAS KELLER'S BUTTERMILK FRIED CHICKEN

SUBMITTED BY GOODCOP
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Yield: 24 pieces

Ingredients

- Brining:
- 24c water
- 1c kosher salt
- 1/2c + 1T honey
- 18 bay leaves
- 30 unpeeled garlic cloves
- 3T whole black peppercorns
- 5 large rosemary sprigs
- 1 1/2 bunch thyme
- 1 1/2 bunch parsley
- 2T finely grated lemon peel
- 3/4c lemon juice

Preparation

Brining: Bring all ingredients except chickens to boil in lg pot. Boil 1min. Cool completely. Chill until cold, about 2hrs. Rinse chickens. Add to brine, pressing to submerge. Chill 12-24 hrs. Drain and pat dry. Cut each chicken into 8 pieces. **Frying:** Line 2 lg baking sheets w/parchment. Mix 1st 6 ingr. + 4t salt in lg bowl. Place buttermilk in another bowl. Dip chicken in flour, then buttermilk, then flour. Place on prepared sheets. Let stand 1-2hrs. Pour peanut oil into heavy large pot. Heat to 320/330°. Fry leg and thighs first turning once about 13mins. Breasts 7 mins. Transf to paper towels to drain. Sprinkle with salt.

- 3 3 1/2 pound chickens
 - Frying:
 - 6c flour
 - 5T garlic powder
 - 5T onion powder
 - 4t paprika
 - 4t cayenne
 - 1t black pepper
 - 4t kosher salt
 - 6c buttermilk
 - 12c peanut oil
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