



## TANYA'S **BUTTERMILK FRIED CHICKEN**

### **INGREDIENTS**

- + Chicken
- + Buttermilk
- + Dried Tarragon
- + Onion Powder
- + Sweet Paprika
- + Kosher Salt
- + Parsley
- + Dried Thyme
- + Vegetable Oil
- + Cayenne Pepper
- + Ground Black Pepper
- + All-Purpose Flour
- + Garlic Powder
- + Dried Oregano



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## + METHOD

1. Take **3 1/2lb** of chicken and cut it into 8 pieces
2. Put your pieces in a baking dish where you can marinate them
3. Pick **1 cup of parsley** and rough chop
4. Grab a bowl and **add 1 Tbsp. dried tarragon, 1 Tbsp. onion powder, 1 Tbsp. sweet paprika, 2 Tbsp. kosher salt and 2 tsp. garlic powder**
5. **Add 1 Tbsp. black pepper, 1 tsp. oregano and 1 tsp. thyme, plus 1 tsp. cayenne pepper**
6. Sprinkle the **seasoning mix over your chicken**, covering every inch, and rub it in
7. Add your parsley then pour on a cup of buttermilk
8. Refrigerate and preheat your oven to 425° F
9. Pour **3/4 inch vegetable oil** into a deep pan and turn it on a medium-high heat
10. Take a baking tray and pour on **2-3 cups all-purpose flour. Add 1 Tbsp. kosher salt and 1 tsp. black pepper**
11. Remove the chicken from the fridge and dredge in the flour
12. When your oil reaches 350° F, use tongs to drop in the chicken, being careful not to crowd the oil
13. Fry until lightly brown and repeat for all chicken pieces
14. Place chicken on a baking tray and bake in the oven until chicken reaches 165° F
15. Pull it out and listen to that sizzle. Now, we eat!