



## Fried Chicken #1 - Deep Fryer



I'm constantly on a quest for the best fried chicken recipe ever. I have tried many recipes with varying appreciation. I made this one recently, and it scored at the top of the list. So far, this is second only to the Korean Twice-fried wings recipe, also available here. For the life of me I can't recall where I got this recipe as I would love to give credit where it is due. If I locate it, I will amend this page.

12-14 chicken legs, skin on

Brine:

8 cups cold water (or buttermilk)

(I used buttermilk, 1/2 gallon milk + 1/4 cup lemon juice + 1/4 cup white vinegar, let set at least 10 minutes)

1 cup dill pickle juice

4 T seasoned salt

2 T Creole or Cajun seasoning (I used homemade Creole, recipe can be found by clicking "rubs" plate on main page)

1 T cayenne pepper

1 T onion powder

1 T garlic powder

Mix brine, submerge chicken legs, cover, chill in fridge for 24 hours

Flour mix:

3 cups flour

1 T seasoned salt

1/2 T creole seasoning

2 t onion powder

2 t garlic powder

2 t black pepper

2 t to 2 T cayenne pepper (depending on spiciness desired)

After chicken has brined, take one piece at a time directly from brine to flour mix. Coat well. Put in deep fryer directly after coating, do not coat chicken and let sit.

Coat as you fry.

Using your deep fryer, fry in canola oil (or your favorite frying oil) 12-14 minutes at 375 degrees.

(I used about 360 degrees for around 15 minutes)  
After cooking, let legs rest for 10 minutes

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