**Buttermilk Fried Chicken**

**Ingredients:**

4 chickens, sectioned into 8 pieces

Oil for frying (get on Thursday)

**Breading:**

4 cup flour

4 Tbsp. garlic powder

2 Tbsp. onion powder

4 Tbsp. salt

2 tsp black pepper

2 Tbsp. paprika

4 cups buttermilk

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Section the chickens into 8 pieces. When you are done you should have 2 legs, 2 thighs, 2 wings, and 2 breasts per chicken.

**Thursday:**

1. Heat the oil in a deep pot over medium heat until it reaches 375º.
2. In a bowl, mix together flour and spices.
3. Pour the buttermilk into another bowl.
4. Toss the chicken pieces in the flour mixture. Make sure they are evenly coated.
5. Dip each piece in the buttermilk.
6. Put back into the flour and coat a second time.
7. Put the finished chicken pieces directly into the oil.
8. Cook until the juices run clear from the chicken; about 8-12 minutes.