**Buttermilk Fried Chicken**

**Ingredients:**

5 chicken legs

**Breading:**

1 ½ cups flour

1 Tbsp. garlic powder

½ Tbsp. onion powder

1 Tbsp. salt

½ tsp black pepper

½ Tbsp. paprika

1 ½ cups milk

1 Tbsp. white vinegar

**INSTRUCTIONS**

1. In a medium bowl, mix together the milk and white vinegar. Set aside for 5 minutes. It should begin to curdle.
2. In another bowl, mix together flour and spices.
3. Toss the chicken pieces in the flour mixture. Make sure they are evenly coated.
4. Dip each piece in the “buttermilk.”
5. Put back into the flour and coat a second time.
6. Put the finished chicken pieces directly into the oil.
7. Cook until the juices run clear from the chicken; about 8-10 minutes.