**Buttermilk Fried Chicken 2 Ways**

**Ingredients:**

8 chicken legs

3 chicken breasts

8 cups oil

**Breading 1:**

1 cup flour

1 Tbsp. garlic powder

½ Tbsp. onion powder

1 Tbsp. salt

½ tsp black pepper

½ Tbsp. paprika

2 cups buttermilk

**Breading 2:**

1 cup flour + ½ cup of flour for dredging

1 Tbsp. garlic powder

½ Tbsp. onion powder

1 Tbsp. salt

½ tsp black pepper

½ Tbsp. paprika

1 cup buttermilk

**INSTRUCTIONS**

1. Heat the oil in a deep pot over medium heat. Test the oil with a small amount of flour to see if it is hot enough before putting the chicken in.

**Breading 1:**

1. Mix all of the breading ingredients together in a bowl **EXCEPT THE BUTTERMILK.**
2. Toss the legs in the breading. Shake off the excess and put the legs in the buttermilk.
3. Once the chicken is coated with buttermilk, take 2 pieces at a time and put them back into the breading. Toss to coat again.
4. Put the finished chicken pieces directly into the oil.
5. Cook until the juices run clear from the chicken; about 8-10 minutes.

**Breading 2:**

1. Mix all of the breading ingredients together **EXCEPT THE ½ CUP FLOUR** along with the buttermilk to make a batter.
2. Cut the chicken breasts into strips about 1” thick.
3. Toss the chicken strips ½ cup flour. Shake off the excess and put into the batter.
4. Coat with the batter and put directly into the oil.
5. Cook until the juices run clear; about 8-10 minutes.