

Melanie's Famous Fried Chicken

Ingredients

Chicken pieces, bone in
6 cups flour
2T garlic powder
2T onion powder
2 T black pepper
2 1/4 T salt
2 T paprika
2 t b soda
Frying oil
Buttermilk
Yellow onions

Directions

Soak chicken in buttermilk and onions in the fridge for 2 days or more. Dredge then let dry for about 10 min. Then dredge again, let rest another 10 minutes. Then fry at 375 degrees until nice and crisp. Then bake at a low temp of 275 until chicken is cooked through. The breast will cook faster (about 45min to 1 hour, thighs 1 ½ to 2 hours depending on the size).

Pair with the 2019 Rosé.