

# EXTRA CRISPY SOUTHERN FRIED CHICKEN

Kevin



Recipe by Kevin Kimura

Level: Easy

Makes 4 servings

## INGREDIENTS

4 chicken legs  
4 bone-in chicken thighs  
3 eggs  
1 cup Crystal hot sauce  
1 cup self rising flour  
1 cup cornstarch  
granulated garlic  
onion powder  
kosher salt  
black pepper

## DIRECTIONS

### Step 1

Prepare the chicken by removing excess fat and skin. Then season all sides evenly with kosher salt, black pepper, granulated garlic and onion powder.



### Step 2

In a large bowl, prepare the marinade by beating the eggs and then mixing in 1 cup of Crystal hot sauce. Then add all of the chicken to the bowl so that all pieces are mostly covered. Marinate for at least 3 hours. If you're in a pinch, 30 minutes will do.

### Step 3

Heat a deep pot filled halfway with peanut or canola oil to 350 degrees F. Do not fill pot more than halfway. I recommend using a thermometer to check the oil temperature. While oil is heating, whisk together the flour and corn starch in another large bowl.

When the oil is 350 degrees F, remove each chicken leg from the marinade and dredge straight into the flour and cornstarch mixture until well coated. You don't want to overcrowd the pot so I recommend frying legs first, then the thighs. **Rather than dredging all legs and thighs at once, I recommend dredging each batch of chicken right before you fry it so that the flour doesn't have time to absorb too much moisture from the chicken.**

Once dredged, tap off excess flour and place legs into the preheated oil and fry until golden brown and cooked through. This should take about 13-15 minutes. Chicken is cooked through at an internal temperature of 165 degrees F. I recommend using a meat thermometer to check if chicken is done by inserting it into the thickest part of the meat not touching the bone. If you don't have a meat thermometer, you will need to cut into a piece of chicken down to the bone to see if it is cooked through. Repeat the same process with the remaining 4 thighs.

I recommend resting chicken on a wire rack over paper towels for the most crisp result. Serve and enjoy!