



Southern Fried Chicken

Ingredients

- 1 cup all-purpose flour
- 2 teaspoons paprika
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- ½ teaspoon cayenne pepper (*optional, for a little heat*)
- 1 whole chicken (about 3 pounds), cut into pieces
- Vegetable oil, for frying

Instructions

1. Prepare the Seasoned Flour

In a large resealable plastic bag, combine flour, paprika, salt, black pepper, garlic powder, onion powder, and cayenne (if using).

2. First Dredge

Add the chicken pieces to the bag and shake until thoroughly coated.

Transfer floured chicken to a wire rack set over a baking sheet. Let it rest uncovered in the refrigerator for **about 45 minutes**, until the flour appears slightly pasty. This helps the coating adhere and develop a better crust.

3. Heat the Oil

Pour about 1½ inches of vegetable oil into a deep fryer or heavy-bottomed pot. Heat to 375°F (190°C).

Meanwhile, preheat your oven to 200°F (93°C) to keep cooked chicken warm.

4. Second Dredge

Return chilled chicken to the flour bag and toss once more. This second coat adds extra crunch.

5. Fry the Chicken

Carefully lower 2 to 3 pieces of chicken into the hot oil at a time. Fry for 8 to 12 minutes, turning once, until golden brown and cooked through.

An instant-read thermometer should read 165°F (74°C) near the bone.

6. Drain and Keep Warm

Transfer fried chicken to a paper towel-lined plate to drain. Move finished pieces to the warm oven while frying the rest.

7. Serve and Enjoy!

Serve hot with your favorite sides like mashed potatoes, cornbread, or coleslaw.

