

Buttermilk Fried Chicken

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1 tsp celery seed
1 tsp dried rosemary
1/2 tsp black peppercorns
1 bay leaf
2 cloves garlic, finely grated on a microplane
1/2 small onion, finely grated on a microplane
2 cups buttermilk
2 tbsps kosher salt (1 tbsp if using table salt)
1 tbsp sugar
4 whole chicken legs
1 1/2 cup all-purpose flour
1 tbsp onion powder
2 tsps paprika
1 tsp ground celery seed
1/4 tsp black pepper, freshly ground
oil for frying

Grind 1 teaspoon of celery seed, the rosemary, 1/2 teaspoon black peppercorns, and 1 bay leaf together. Place the ground mixture in a gallon-size ziploc bag with the grated garlic and onion, buttermilk, salt, and sugar. Seal the bag and mix everything together (shake or smooch). Put the chicken in the ziploc bag with the buttermilk brine. Squeeze out any excess air and seal. Refrigerate overnight.

Combine the flour, onion powder, paprika, ground celery seed, and ground black pepper in another gallon-size ziploc bag. Seal the bag and shake to mix. Remove the chicken from the buttermilk brine and pat the chicken dry. Strain the buttermilk mixture into a shallow bowl and reserve the liquid (discard the spices). Place one piece of chicken in the flour mixture bag and seal. Shake until it is well coated. Remove and set on a baking rack. Repeat for the rest of the chicken. One at a time, dip each piece of chicken in the buttermilk mixture and coat in the flour mixture again. Set all the pieces on a baking rack to air dry for at least an hour or longer. Heat 2 inches of oil over medium high heat to 340°F. Add the chicken and try to maintain a temperature of 320°F. Fry the chicken for 12-15 minutes total (flip them over when the bottom is turning golden brown). The outer crust should be golden brown, but if you want to check the chicken for doneness, remove it from the oil first before cutting into it unless you like being splattered with hot oil. Drain on paper towels and rest for a few minutes. Makes 4 whole chicken legs.