

# Adobo-Fried Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		sauce
3	tablespoons	fresh lemon juice
2	tablespoons	maple syrup
2	tablespoons	fish sauce
1	tablespoon	soy sauce
2		Thai or habanero chiles - thinly sliced
		broth
2 1/2	cups	distilled white vinegar
3	cloves	garlic - finely minced
4		bay leaf
1 1/2	teaspoons	black peppercorn
1	teaspoon	sugar
1/4	cup	soy sauce
1/2	teaspoon	red pepper flakes
1	teaspoon	salt
		chicken
2	pounds	chicken pieces with skin and bones
		salt
2	cups	buttermilk
1	cup	all-purpose flour
1	teaspoon	paprika
1/2	teaspoon	black pepper
8	cups	peanut oil

Make the sauce. Combine sauce with 3/4 cup water and refrigerate.

Make the broth. In a large pot with a tight lid, combine all of the ingredients with 1.5 cups water, or enough to cover chicken. Cover and simmer for 5 minutes, then turn down as low as possible.

Arrange chicken and season with salt. Add to broth, cover and poach for 15 minutes, turning once halfway through. Keep lower than gentle simmer.

Turn off heat and allow chicken to soak for 20 minutes. Pat dry with paper towels and discard broth.

Pour buttermilk in a large shallow bowl. In a plastic bag, combine flour, 1 tspn salt, paprika and the pepper. Dip chicken in buttermilk then shake in bag. Let chicken rest for 15 minutes.

Heat oil to 365. Cook chicken in batches for 8-10 minutes, turning every minute. Keep oil between 350 and 365. Chicken should be 165.

Let chicken cool and serve with sauce.