

Batterless Buttermilk Fried Chicken and Biscuits

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		chicken leg quarters (leg and thigh separated)
		spice rub
1	teaspoon	dried thyme
1	teaspoon	dried marjoram
2	teaspoons	onion powder
2	teaspoons	garlic powder
1 1/2	teaspoons	cayenne pepper
3	tablespoons	salt
1	tablespoon	black pepper
		buttermilk brine
2	quarts	buttermilk
4	tablespoons	vinegar-based hot sauce
6	cups	all-purpose flour
		peanut oil or canola oil for frying
		biscuits
		butter for greasing
2	cups	self-rising flour (low protein)
1/4	cup	sugar
1/2	teaspoon	salt
1/4	cup	shortening
2/3	cup	heavy cream
1	cup	buttermilk (if not using low-protein flour, will take more)
1	cup	all-purpose flour
3	tablespoons	unsalted butter - melted

In a medium bowl, mix all of the rub ingredients. Add chicken and toss until well coated. Let stand at room temperature (if cooking within 4 hours) or refrigerated in a large bowl for an hour.

Pour enough buttermilk over the chicken to cover completely and stir in hot sauce. Leave on counter to 1-3 hours, or refrigerate for up to 24 hr. Pour legs onto colander and let excess drain.

In a large bowl, mix the flour with salt and pepper to season well. One by one add the chicken pieces, making sure they are thoroughly coated on all sides. Leave them in the bowl with excess flour while you wait on oil.

Heat 4-6 inches of oil to 325. Knock off excess flour on chicken and drop in oil. Raise temp to 350 as chicken cooks. Cook 12-18 minutes until golden brown and at least 160. Remove to rack and season with salt. Cool a few minutes.

Preheat oven to 425 and arrange a shelf just under the center. Butter an 8 or 9 inch round cake pan or spray with cooking spray.

In a large mixing bowl, stir together self-rising flour, sugar and salt. Work the shortening in with your fingers until there are no large lumps. Gently stir in the cream, then some of the buttermilk until the dough resembles wet cottage cheese.

Spread the plain all-purpose flour out on a plate or pie pan. With a medium ice cream scoop or spoon, place three or four scoops of dough well apart in the flour. Sprinkle flour over each. Flour hands. Turn a dough ball in the flour to coat, pick it up, and gently shape it into a round, shaking off excess flour as you work. Place this biscuit in the prepared pan. Coat each ball in the same way and place each scrunched up against its neighbor. Continue until all dough is used.

Place the pan in the oven. Bake until lightly browned, 20-25 minutes. Brush with melted butter. Invert onto plate, then back again on another. Cut quickly to separate and serve.