

# Nashville Style Hot Chicken

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		chicken
4	pounds	chicken (cut into 10 pieces, breasts halved, discard backbone and wing tips)
3	tablespoons	kosher salt
1	tablespoon	freshly ground black pepper
		dredge
3	cups	all-purpose flour
2	teaspoons	garlic powder
2	teaspoons	paprika
2	teaspoons	cayenne pepper
2	teaspoons	salt
		dip
2	large	egg
2	cups	buttermilk
1	tablespoon	vinegar based hot sauce
		spicy sauce
1	cup	hot frying oil
4	tablespoons	cayenne pepper
2	tablespoons	dark brown sugar
1	teaspoon	chile powder
		Safflower, Vegetable, Peanut oil or Lard

Place chicken in a large bowl and rub it with the salt and black pepper; cover and let it hang out in the refrigerator for 3 hours or overnight. Let chicken stand at room temp for about 45 minutes before cooking.

Set a wire rack inside a large rimmed baking sheet lined with paper towels.

Whisk flour, garlic powder, paprika, cayenne pepper and salt together in a 9x13x2 baking pan. Beat eggs, buttermilk and hot sauce in a medium bowl; set aside.

Heat the oil in a large skillet to about 34" deep. Heat to 350.

Dredge 1 piece chicken in the flour mixture. Shake. Dip in buttermilk mixture and sake. Dredge again in flour and shake.

Place 4-5 pieces of chicken in skillet. Working in batches, fry chicken, turning every 1-2 minutes. Maintain 325. Cook until golden brown, about 10 minutes for wings, and 17-20 for others, until they are 165.

Remove and let oil drip back into skillet. Transfer to rack and repeat until all chicken is fried.

Ladle 1 cup of hot oil into a small saucepan or heatproof bowl and whisk in cayenne pepper, dark brown sugar and chile powder. Brush or baste sauce over chicken.