

# Red Chile Fried Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	whole	chicken - cut up
1	cup	buttermilk
1	cup	all-purpose flour
1/2	cup	panko or bread crumbs
1	tablespoon	salt
1	teaspoon	coriander seeds - toasted and ground
1/2	teaspoon	mexican oregano
1	teaspoon	chimayo chile powder
1/4	teaspoon	freshly ground black pepper
1	cup	corn or vegetable oil

Wash and dry the chicken pieces and put in a glass baking dish. Pour the buttermilk over the chicken and turn to coat. Cover the dish with plastic wrap and marinate in the refrigerator for 1 hour. Mix the flour with the bread crumbs, salt, and spices in a large plastic bag. One at a time, remove the chicken pieces from the buttermilk and drain, then drop into the seasoned flour and shake to coat thoroughly. Put the chicken pieces on a rack to dry. In a large, heavy skillet heat the oil until hot. Brown the chicken pieces on both sides, about 15 minutes; then reduce the heat, add 2 tablespoons of water and cover the skillet tightly. Continue cooking about 30 minutes, checking to prevent scorching, then remove the cover. Continue frying the chicken another 10 or 15 minutes until coating is crispy and meat is cooked through.