

Saffron Fried Chicken

Servings : 3

Amount	Measure	Ingredient - Preparation Method
3	cups	buttermilk
1	pinch	saffron
2		egg
3	cloves	garlic - 1/2" cubes
1/2	teaspoon	dijon mustard
2	tablespoons	kosher salt
1	tablespoon	sugar
4	pounds	broiler chicken - cut into 8 pieces
1	cup	all-purpose flour
1/2	cup	cornstarch
1	teaspoon	kosher salt
1	teaspoon	black pepper
1 1/2	teaspoons	garlic powder
1/4	teaspoon	onion powder
1	teaspoon	paprika
1	pinch	cayenne
		vegetable oil for frying

In a small saucepan, heat 1/2 cup of buttermilk until it comes up to a shimmer. Add the saffron and remove from heat. Let stand for 10 minutes.

Pour this mixture along with the remaining buttermilk and the rest of the marinade ingredients into a blender and blend on high until smooth.

Place the chicken in a bowl or casserole dish and cover with the marinade. Refrigerate for 6 to 24 hours.

In a large bowl, combine the next 8 ingredients thoroughly. Remove the chicken from the marinade and place in a colander for a few minutes to drain, reserving the marinade. Dredge or shake the chicken pieces individually in the flour mixture and place on wire rack over baking sheet.

Dip the chicken once more in the marinade, letting excess drip off. Coat again in the flour mixture and place back on the wire rack. Let the chicken sit on the rack for 1 hour to dry and come to room temperature.

In a large, heavy-bottomed pot, heat 2 inches of oil to 350 degrees.

Place the chicken in the hot oil and fry for 13-17 minutes, making sure the oil temperature stays at 325.

Serve hot!