

CopyCat Cracker Barrel Southern Fried Chicken

Ingredients

oil for frying
3 cups all-purpose flour
3 teaspoons salt
3 teaspoons ground black pepper
3 cups buttermilk
3/4 cups water
1 whole chicken cut up

Directions

Pour 3 to 4 inches of oil into a deep fryer or large pot and heat the oil to 350 degrees.

Prepare seasoned flour by combining the flour, salt, and pepper in a bowl. Stir to combine well.

In another bowl mix together the buttermilk and water.

Pat the chicken pieces dry and season them with salt and pepper.

Dip chicken pieces into the flour and shake off the excess flour.

Dip flour-coated chicken pieces into the buttermilk and shake off the excess.

Dredge the chicken again in the seasoned flour.

Place the breaded chicken on a wire rack resting on a baking sheet.

Allow the breading to set up for at least 5 minutes. This helps to set the breaded chicken.

Cook the chicken in two or three batches. The chicken will take about 15 to 18 minutes to cook for the breasts and thighs. The wings and legs will take about 12 to 13 minutes to cook.

Drain the fried chicken on a clean wire rack on top of a baking sheet.