

CopyCat Golden Corral Fried Chicken

Ingredients

3½ lb whole chicken, cut into 8 pieces

3 cups all-purpose flour

5 cups vegetable oil, up to 8 cups, for frying

For Marinade:

4 cups buttermilk

2 tsp salt

2 tsp black pepper, ground

1 tsp cayenne pepper, or chili powder

To Serve:

dipping sauce of your choice

potato fries

Directions

In a large bowl, combine all the ingredients for the marinade. Whisk to evenly incorporate.

Add the chicken in the buttermilk marinade. Mix to incorporate and cover with a cling wrap.

Transfer to a chilled area and marinate for at least 6 hours, best if overnight.

Preheat your deep skillet with oil, ready for frying. Prepare also a basket lined with paper towels.

Dredge the chicken in flour. Pat to cover all creases, then shake off any excess.

Deep fry the chicken in batches for about 7 minutes on each side.

Drain the chicken on paper towels before serving. Repeat until

you have fried all the chicken.

Serve immediately with fries and a dipping sauce of your choice.