

CopyCat O'Charley's Southern Fried Chicken

Ingredients

4 bone-in chicken thighs
1 cup all-purpose flour
1 tbsp garlic powder
1 tbsp onion powder
1 tbsp paprika
1 tsp cayenne pepper
1 tsp salt
1 tsp black pepper
1/2 cup buttermilk
Vegetable oil for frying

Directions

Preheat oil in a large deep skillet or Dutch oven over medium-high heat.

In a bowl, mix together flour, garlic powder, onion powder, paprika, cayenne pepper, salt, and black pepper.

In another bowl, pour buttermilk.

Dip chicken into flour mixture, coat well, then dip into buttermilk, and then back into the flour mixture.

Shake off any excess flour and place chicken into the preheated oil.

Fry chicken for 10-12 minutes on each side or until internal temperature of chicken registers 165°F.

Remove chicken from pan and place onto paper towels to remove any excess oil.