

# Carolyn's Spicy Southern Fried Chicken

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Cooking With Carolyn

## Ingredients

Yield: 4 Servings (1 Whole cut Chicken)

- 1 Whole Chicken, cut into pieces and cleaned
- About 2 Cups Buttermilk, shaken
- 6 Ounces Your Favorite Hot Sauce \*\*
- 4 Tablespoons Grand Diamond All Purpose Seasoning (**suggested:** 2 Tablespoons for chicken; 2 Tablespoons for flour) **OR** Choice of All Purpose Seasoning \*\*
- To Taste Kosher Salt **OR** Sea Salt (**suggested:** 1 teaspoon for chicken; 1 teaspoon for flour) \*\*
- 2½ Cups Self-Rising Flour
- Oil for Frying, Choice of Peanut Oil, Vegetable Oil, or Grapeseed Oil

## Directions

**\*\* NOTE: When choosing your favorite hot sauce for this recipe please be aware of the salt content because that is going to determine how much additional salt and seasoning that will need to added to the chicken directly for the marinating process and for seasoning the flour. Be careful not to over salt the chicken.**

Place the clean chicken pieces in a large bowl and pour the buttermilk over the chicken just to cover, about 2 cups. Cover the chicken with a lid or saran wrap and refrigerate for 4 to 6 hours. Once done, drain the buttermilk from the chicken, **DO NOT RINSE**, and return the chicken to the bowl. Toss and rub the chicken with the seasonings and hot sauce. Cover and refrigerate for a minimum of 4 hours, but for best results marinate overnight.

Prepare the flour dredge by combining and mixing the flour and the measured seasoning in a large bowl, that has a lid, or you can use a brown paper bag. Add all of the chicken and shake well until all of the pieces are well coated. Once coated, place all of the pieces on a rack, or plate, and allow them to sit for about 15 to 20 minutes. (**Note:** DISCARD the seasoned flour once you're done coating the chicken.)

Meanwhile, pour 2½ to 3 inches of oil into a heavy bottom deep pot or cast iron dutch oven over medium-high heat and allow it to heat up to 350 degrees. Fry the pieces of chicken that are similar in size together and don't over crowd the pot. Once done, drain the chicken on paper towels. Eat up.