



JERNEJ KITCHEN

FRIED CHICKEN DRUMSTICKS

Fried Chicken Drumsticks are a fantastic recipe for a family dinner or holiday. The chicken is juicy and tender, and the exterior is crunchy and golden.

SERVES	6	PEOPLE
PREPARATION:	20	MINUTES
COOK:	20	MINUTES (IN INTERVALS)
TOTAL TIME:	40	MINUTES (+MARINATING)

FRIED CHICKEN DRUMSTICKS

- 1200 g (2.5 pounds) chicken drumsticks
- 500 ml (2 cups) buttermilk
- 120 ml (1/2 cup) pickle liquid
- 1 tsp garlic powder
- 1/2 tsp cayenne pepper
- 1 tsp ground black pepper
- 2 tsp salt
- 1500 ml (6 cups) oil, for frying
- 250 g (2 cups) all-purpose flour
- 100 g (1 cup) corn flour
- 1/2 tsp garlic powder
- 1 tsp paprika powder
- 1 tsp salt

MARINADE

Add the chicken to a large bowl. Add the buttermilk, pickle liquid, garlic powder, cayenne pepper, pepper, and salt. Stir to combine and cover the bowl with clingfilm. Place in the fridge for 4 hours or overnight (up to 24 hours).

COAT THE CHICKEN

Pour the oil into a deep (cast iron) skillet and place over medium-high heat. When the oil reaches 175 °C / 350 °F, it's time to fry. Add all-purpose flour, corn flour, garlic powder, paprika powder, and salt to a deep plate. Stir to combine. Take the chicken from the fridge and coat it in the flour mixture. Fry immediately. Dip four chicken drumsticks in hot oil and fry for 16 - 18 minutes or until golden brown and crunchy. Repeat the process until you finish frying all of the meat.

SERVE

Preheat the oven to 100 °C / 210 °F. Keep the fried drumsticks in the oven while you fry the rest. Serve with your favorite sauce and side dish.

TOOLS AND EQUIPEMENT Sponsored

- bowl
- clingfilm
- deep skillet
- large plate