

Tim Farmer's Country Kitchen

FRIED CHICKEN

*4-5 Boneless, Skinless Thighs
Buttermilk*

Soak thighs in buttermilk for about an hour, until becomes room temperature.

*1 cup flour
2 teaspoons black pepper
¼ teaspoon tellicherry pepper
¾ teaspoon marjoram
1 teaspoon oregano
1 ½ teaspoons salt
¼ teaspoon white pepper
Dash of sage
Dash of celery salt
1 teaspoon basil
½ teaspoon lemon pepper
½ teaspoon garlic powder
½ teaspoon onion powder
Dash of paprika
Dash of chili powder*



Mix together all ingredients in separate bowl and set aside.

*1 cup buttermilk
1 egg*

Whisk egg into buttermilk until smooth. Remove chicken from soaking and dip in flour mixture until coated. Transfer to buttermilk/egg mixture until wet, and back into flour mixture one more time. Heat fryer to 320-350 degrees. Drop chicken in deep fryer for 11-12 minutes, or until cooked through. Drain on paper towels.

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