

TIM FARMER'S COUNTRY KITCHEN

FRIED CHICKEN

1 1/2 cups self rising flour

1 1/2 tablespoons corn starch

Tellicherry Pepper

Dried thyme

Ground white pepper

Buttermilk

Chicken thighs (brought to room temp)

Olive oil (300 degrees)

Mix together flour mixture. Coat chicken in buttermilk and then cover on all sides with flour mixture and set aside. Fry in 300 degrees olive oil for about 20 minutes. Remove, drain on paper towel, cool and serve.

