

Earl's Fried CHICKEN

A true summer favorite, deliciously spiced and crisped to a perfect gold in the All-Clad Stainless Steel 4-Quart Sauté Pan.

Stop by the Home Store

THURSDAY, AUGUST 26

and learn how to make it yourself.



COOK TECH
blomingdales


All-Clad

Earl's Fried CHICKEN

Chicken Pieces (thighs, drumsticks, wings) 12-14pc

Buttermilk (2-3 cups)

Canola oil (enough to fill at least 1-1½ inches of pan, use more if needed)

Flour (2-3 cups)

Eggs (3-4)

Salt & Pepper

Spice Mix (2Tbsp of salt, pepper, cayenne, paprika, dried thyme and oregano, garlic powder)

- Season chicken liberally with salt and pepper, cover with buttermilk, and let marinate at least 2 hours (up to overnight) in refrigerator
- Whisk flour with spice mix in a large bowl
- Whisk eggs in a different large bowl
- Drain the chicken pieces, then dredge one at a time in flour, shaking off any excess flour. Then dredge each piece in eggs, draining off any excess egg. Dredge lightly in flour again.
- Put into hot oil, being careful not to splatter. Do not crowd pan. Fry 6-8 minutes per side, until each piece turns a crispy brown and juices run clear.

(For some variations, substitute panko crumbs for the final dredge, or use crushed cornflakes.)