

Betty's Crispy Southern Fried Chicken Recipe



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In this video, Betty demonstrates how to make homemade, country-style Southern Fried Chicken. Seasoned with salt and pepper, dredged in flour, this chicken is browned on the stove and then oven-fried until golden brown. Yum!

Ingredients (for buffet-style serving):

11 pounds chicken parts, washed and dried with paper toweling (I used breasts, wings, thighs, and legs.)

salt, to taste

freshly ground black pepper, to taste

flour, as needed (about 1 ½ cups)

peanut oil, as needed (I used ¼ cup for a 13 ½-inch cast iron skillet.)

butter, as needed (I used 1 tablespoon butter for a 13 ½-oz. cast iron skillet.)

Prepare chicken by washing, drying, and removing excess fat, gristle, etc. Salt, to taste, working the salt into the chicken, using your hands. Place 1 ½ cups flour in a gallon-sized zip-lock bag. Dip each of the salted pieces individually into the bag of flour, and shake to coat. Set coated chicken pieces aside. Heat ¼ cup peanut oil in a large cast iron skillet over medium heat. Add 1 tablespoon butter, and continue to heat until a pinch of flour sizzles in the hot oil/butter combination. Now, place a single layer of salted and flour-dredged chicken in the hot oil. Brown on the bottom side, and then turn each piece. Place the skillet in a 400 to 450 degree oven. Oven fry the chicken for about 10 minutes, then turn each piece over. Continue to oven fry the chicken until crisp and golden. Chicken must be cooked all the way through, with no pink showing! Remove the skillet of chicken from the oven, and place each piece of fried chicken on a tray covered with paper toweling to drain. Repeat this process with additional peanut oil and butter, until all salted, flour-dredged pieces are done. Serve the chicken in a large container (such as a rectangular foil pan) with the rest of your buffet. These 11 pounds of chicken made 25 large pieces, enough to feed quite a crowd of people! I hope you like my Crispy Southern Fried Chicken! Love, --Betty ☐