



## Make-Ahead Fried Chicken

Fried chicken is one of the few fried foods that tastes just as good served at room temperature as it does when it is served hot enough to burn your fingers. This recipe has been specially engineered to be made in advance. It's seasoned assertively, so the flavors won't dull as it cools. But the real key is double dipping the chicken in the flour mixture before you fry it, making for an extra-crunchy crust that holds up all afternoon. And it lets you serve fried chicken to your guests and still have time to clean the kitchen and take a shower before they arrive.

Although the recipe calls for all drumsticks, which won't dry out as they sit, feel free to substitute other chicken parts.

### **Ingredients:**

1-quart  
2  
2  
2  
2 tablespoons  
1 tablespoon  
1 teaspoon  
2 tablespoons  
2 teaspoons  
1-tablespoon  
12

### **For the marinade**

buttermilk  
bay leaves  
thinly sliced shallots  
garlic cloves, minced  
Tabasco sauce  
Old Bay Seasoning  
dry mustard powder  
kosher salt  
cracked black pepper  
honey  
drumsticks, about 2 ½ to 3 pounds chicken

### **For the coating**

4 cups  
1-teaspoon  
2 teaspoons  
1 teaspoon  
all-purpose flour  
cayenne  
kosher salt  
Chile powder such a chipotle powder  
Corn, grape seed or vegetable oil for frying

Serves: 4 to 6 guests

### **Preparation:**

Make the marinade. Whisk together all the marinade ingredients, except the chicken, and place in a large bowl or plastic bag. Submerge the chicken in the marinade, cover bowl or seal bag, and let rest in the refrigerator for at least 4 hours or better overnight.

Make the coating. In a bowl, whisk together the flour, cayenne, salt and Chile powder. You may use the bowl or a heavy-duty plastic zipper bag for shaking.



Take a piece of chicken out of the marinade and place it in the bowl, dredge the chicken in the flour mixture, or if you use the plastic zipper bag, close the bag and shake it so the chicken is fully coated. Remove the chicken and place on a sheet pan. Repeat with remaining chicken pieces, one by one. Reserve the coating mixture. In a large Dutch oven or heavy skillet with a lid, heat the oil until it reaches 350 degrees. Just before frying, shake the chicken pieces in the coating mixture once again, one by one.

Fry the chicken for 6 minutes, covered, then uncovered the pot and flip the chicken with tongs. Continue frying for about another 6 minutes, or until the coating is dark golden brown and the juices run clear when the meat is pricked with a fork.

Place the chicken on a wire rack set over a paper-towel-lined baking sheet to drain and cool. Serve within 8 hours, but it is best to serve within 4 hours and leave the chicken at room temperature, rather than chilling it.

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