



Chef Matthew McClure's BMF Chicken (Buttermilk Fried)

4 Servings

Chicken

4 Bone-In Chicken Thighs
4 Bone-In Chicken Legs

*We Serve Locally Raised,
Free-Range Chicken*

Wet Mix Ingredients

2 cups Buttermilk
½ cup Sriracha
1 tbsp Kosher Salt

Dredge Mix Ingredients

4 cups All Purpose Flour
1 tbsp Ground Ginger
1 tbsp Ground Mustard
¼ cup Onion Powder
¼ cup Garlic Powder

Cayenne Honey

1 cup Honey
1 tsp Cayenne Pepper
1 tbsp Marash Chili Flakes

Method for BMF Chicken

In a large bowl, marinate the chicken in the wet mixture for at least 4 hours or overnight.

Dredge your chicken by putting them from the wet mix into the dry mix, back into the wet mix, and finishing with a dredge in the dry mix.

In a large frying pan, heat up frying oil to 310 degrees. Fry the chicken for 15 minutes. Be careful to not overcrowd the pan, you may need to fry in batches.

Allow chicken to cool, then drizzle with the Cayenne Honey when you're ready to enjoy!

