Woodstock
Inn & Resort

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 tablespoon Kosher Salt

Dredge Mix Ingredients

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

Cayenne Honey

1 cup Honey
1 teaspoon Cayenne Pepper
1 tablespoon 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!