



BUTTERY GARLIC FRIED CHICKEN

I have no desire to mince words. As its name asserts, my Buttery Garlic Fried Chicken is garlic-laden fried chicken drenched in a buttery garlic sauce. If that sounds familiar, it should; this recipe draws inspiration from the famous Garlic Fried Chicken at Pyrenees Café located in the Basque Triangle of Bakersfield, CA. My recipe, however, detours south for the most part; including Adobo seasoning, cilantro and jalapeno pepper—before heading north, only in brief, for a hit of ground piment d'Espelette. The result is crispy, succulent chicken with Latin-flavored heat; so good, you'll smack whomever you're sitting next to clean in the mouth!

PREP/COOK TIME: 1 Hour 45 Minutes

Makes 3 – 4 Servings

INGREDIENTS

1 $\frac{3}{4}$ Lbs – Skinless/Boneless Chicken Thighs

3 Large Cloves – Garlic, Peeled and Minced

1 Tb – Noya Adobo AP Seasoning (Recipe Follows)

1 Tb – Garlic Powder

1 Tsp – Coarse Black Pepper

1 Tsp – Ground Piment d'Espelette, or Ground Cayenne (Red Pepper)

$\frac{1}{2}$ Tsp – Kosher Salt

1 Cup – Buttermilk

1 Cup – All Purpose Flour

1 Cup – Panko Bread Crumbs

1 $\frac{1}{2}$ Cups – Vegetable Oil

GARLIC BUTTER SAUCE

$\frac{1}{2}$ Cup (1 Stick) – Unsalted Butter, Room Temp

$\frac{1}{4}$ Cup – Fresh Cilantro, Copped

1 Large – Jalapeño, Seeded and Minced

3 Large Cloves – Garlic, Peeled and Minced

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1 Tb – Ground Garlic Powder

2 Tsp – Ground White Pepper

1 Tsp – Table Salt

1 Tsp – Finely Ground Dried Mexican Oregano

½ Tsp – Ground Turmeric

THE NITTY GRITTY

In a large bowl, combine chicken, garlic and seasonings; add buttermilk to coat. Marinate in fridge, covered with cling film, for 1 hour. (**NOTE:** The longer the chicken marinates the better.)

In another large bowl, combine flour and panko; toss chicken till evenly coated.

In a 12” skillet, or non-stick pan, heat oil till it registers 350° F on a fry thermometer. Fry chicken in batches for about 7 to 8 minutes per side. Transfer chicken to a baking sheet lined with paper towels fitted with a wire rack to catch oily excess; keep warm in a 250° F oven to fry next batch.

GARLIC SAUCE – Combine butter, cilantro, jalapeños and garlic in a microwavable bowl. Cover loosely with cling-film and microwave on high for 1 minute. Carefully pull back plastic and stir. Cover again with cling-film and microwave for another 2 – 3 minutes, or till garlic and herbs are aromatic and simmering in butter.

Spoon Garlic Butter Sauce generously over fried chicken and serve.

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