

(A-)

Day-Long

05/15/2019 "Great chicken, smaller pieces please!"
recipes

Pickle-Brined Fried Chicken

135 Ratings
Published September 2014

little green spicy cubes

Ingredients

Brine

Scotty's spicy has small ones

- 1 tablespoon yellow mustard seeds → small one good for 2 (2nd will be small)
- 1 tablespoon brown mustard seeds →
- 1 1/2 teaspoon coriander seeds → small one good for at least 4

- 1 cup apple cider vinegar
- 2/3 cup kosher salt
- 1/3 cup sugar
- 1/4 cup chopped fresh dill

go by weight, not count. chop into nugget-like pieces before brining.

Chicken

- 8 skinless, boneless chicken thighs (about 3 lb.) halved, quartered if large
- Vegetable oil (for frying; about 10 cups) — 1 48 fl. oz. of pure veg oil is perfect
- 2 cups buttermilk (1 qt.)
- 2 cups all-purpose flour
- Kosher salt
- Honey, flaky sea salt (such as Maldon), toasted benne or sesame seeds, hot sauce (for serving)

special equipment:

- A deep-fry thermometer

Recipe Preparation

lower heat → go by popping, as soon, kill heat!

Brine

- Toast mustard and coriander seeds in a dry medium saucepan over medium heat, tossing often, until mustard seeds begin to pop, about 3 minutes. Add vinegar, salt, and sugar and bring to a boil. Reduce heat and simmer, stirring often, until salt and sugar are dissolved, about 4 minutes. Remove from heat; stir in dill and 4 cups water. Let cool. plug nose!

Chicken

- Place chicken and brine in a large resealable plastic bag; chill 3 hours. Remove chicken from brine, scraping off seeds, cover, and chill until ready to fry. or as above sized
- Fit a large pot with thermometer and pour in oil to measure 2". Heat over medium-high heat until thermometer registers 350°.
- Meanwhile, place buttermilk in a large bowl. Place flour in another large bowl, season with kosher salt. Working in batches, coat chicken in buttermilk, then dredge in flour, dipping your

clean after a bit to avoid clumped hand

fingers in buttermilk as you pack flour on to help create moistened, shaggy bits (the makings of a super-crisp crust); transfer to a baking sheet.

- Working in batches and returning oil to 350° between batches, fry chicken, turning occasionally, until skin is deep golden brown and crisp and chicken is cooked through, 6–8 minutes. Transfer to a wire rack set inside a baking sheet.
- Drizzle chicken with honey; sprinkle with sea salt and benne seeds. Serve with hot sauce alongside.

more on the 8 side.

I didn't need any of this.

Nutritional Content

Calories (kcal) 910 Fat (g) 41 Saturated Fat (g) 9 Cholesterol (mg) 335 Carbohydrates (g) 56
Dietary Fiber (g) 2 Total Sugars (g) 8 Protein (g) 76 Sodium (mg) 1690

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