

WILLAMETTE VALLEY
VINEYARDS

Willamette Fried Chicken

INGREDIENTS

Breading

3 cups	flour
3 cups	panko
2	chicken bouillon cubes
2 Tbsp.	kosher salt
1½ tsp.	garlic powder
1½ tsp.	onion powder
1 Tbsp.	paprika
1 tsp.	cayenne powder
1/2 tsp.	cumin
1 tsp.	basil – dried
2 Tbsp.	black pepper – ground

Chicken

6 lbs.	chicken – whole fryer pieces
5	eggs – beaten
3 cups	buttermilk
1 Tbsp.	chicken base
1½ tsp.	soy sauce – lite
2 Tbsp.	Italian parsley – fresh, minced
3 Tbsp.	garlic – minced
¼ cup	Italian Parsley – chopped
16	Lemon Wedges – de-seeded

METHOD

Flour: Crush the bouillon cube until it is powdered. Mix all items together well; let stand for ten minutes before use.

Chicken: Mix beaten eggs, buttermilk, chicken base, soy sauce, parsley and minced garlic together, then place in a large Ziploc bag. Pat the chicken dry and add to the mixture. Seal and refrigerate for a minimum of 4 hours, but up to 24 hours.

Heat cooking oil in a high sided cast iron skillet over medium-high heat. Bring to a temperature of 400°, then reduce heat to medium. Place chicken breading into a large bowl. Take ¼ cup of the buttermilk marinade and place into the flour mixture. Mix well creating small clumps. Remove chicken from buttermilk mixture one piece at a time and dredge through the flour. Place on a wire rack to hold. Repeat with remaining chicken and then dispose of the buttermilk mixture.

Gently lay the chicken into the hot oil and let cook undisturbed for 5 minutes per side. If you disturb the chicken, you have a chance of breaking the crust before it has hardened. Maintain an oil heat temperature of 350° by adjusting the burners. Flip the chicken over and cook for another 2 minutes. Place fried chicken back onto the wire rack. Place into a 350° oven to finish cooking. Internal temperature should read 165° to be fully cooked. Serve immediately with your favorite sides.