

## #00 – Spicy Fried Chicken

**Yield: 4 Portions**

Ingredient	Mass	Volume	Method	
<b>Brine:</b>			<b>Step #</b>	<b>Step Description</b>
Chicken legs		4 legs	1.	Clean chicken pieces and place into a large plastic container.
Chicken thighs		4 thighs	2.	In a separate bowl, whisk together buttermilk, Sriacha, and sea salt.
Buttermilk		4 Cups	3.	Pour the brine over the chicken making sure all pieces are covered.
Sriacha hot sauce		¼ Cup	4.	Place the chicken into the fridge and allow it to marinate for 24 hours.
Sea salt		1 ½ tsp		
<b>Dredge:</b>			1.	Mix all dredge ingredients in a large bowl.
Heat treated Fava Flour		2 Cups	2.	Take chicken out of the brine and move it to a separate bowl
Paprika		2 tsp	3.	Using one piece of chicken at a time, place into the dredge and coat evenly, then move the chicken back into the brine making sure that the coating is

		fully saturated, coat the chicken once more with the dredge and place on a sheet pan lined with parchment paper. Do this to all other pieces of chicken.
Cayenne Pepper	½ tsp	4. In a large pot heat oil to 300 f, slowly drop chicken pieces into the oil making sure not to over crowd the pot. Cook chicken for 7-8 minutes or until an internal temperature of 165 f is achieved.
Pepper	½ tsp	5. Once chicken is cooked place on a wire rack to cool.