

# Buttermilk Fried Chicken

Disney's Pop Century Resort

Pop Century Food Court

## Ingredients

- 2 pounds chicken pieces (breasts, legs and thighs)
- 3 cups buttermilk
- Kosher salt and freshly ground black pepper
- 4 eggs, beaten
- 3 cups all-purpose flour
- 4 cups vegetable shortening, for frying

## Directions

- Place the chicken pieces in a shallow container skin side down and pour in buttermilk. Cover with plastic wrap and marinate in the refrigerator for at least 6 hours or overnight, if possible.
- Preheat the oven to 375 degrees F.
- Remove the chicken from the buttermilk and season both sides with salt and pepper.
- Place the beaten eggs and flour in separate shallow bowls. Dredge the chicken pieces first in the flour, then the egg, and then the flour again.
- In a 12-inch sauté pan with deep sides, melt enough shortening so that it is 2 inches deep and heat the pan until the oil begins to smoke.
- Fry the chicken for 2 minutes on each side, until the skin is golden brown. Transfer to a baking sheet and bake the chicken for 15 minutes, or until cooked through.

