

Recipe Corner

Ricky Toon

Rayburn Café

Buttermilk Fried Chicken

Yields 5 servings

15 pieces chicken wings

1 quart buttermilk

3 tablespoons onion powder

3 tablespoons garlic powder

3 tablespoons Cajun seasoning

1 tablespoons crushed red pepper

¼ cup fresh chopped thyme

2 tablespoons kosher salt

1 tablespoon black pepper

2 cups all-purpose flour (sprinkle with salt and pepper)

1. Wash and soak chicken overnight in buttermilk
2. Take all the seasonings and mix in a bowl
3. Pat Chicken dry and toss in seasoning
4. Dredge lightly in all-purpose flour
5. Fry chicken in vegetable oil until done or at a temperature of 165