

★ **RECIPE + SHOPPING LIST** ★

Hurricane Bay Fried Chicken.

YIELDS 4 servings	PREP 8 hr 15 min	COOK 18 min	OIL TEMP 350°F	DIFFICULTY Intermediate
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Real fried chicken takes time, not technique. The buttermilk soak does the work overnight. The HB-4 holds 350°F steady through a full half-bird's worth of pieces. Show up at the cookout with this and people remember.

INGREDIENTS

- 1 whole chicken, cut into 8 pieces (or 3 lb mixed bone-in)
- 4 cups buttermilk
- 3 Tbsp kosher salt
- 2 tsp black pepper, divided
- 2 cups all-purpose flour
- 2 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp cayenne pepper
- 4 gallons peanut oil

WALMART SHOPPING LIST

PINNED

- Tyson Whole Chicken Cut-Up, 3.5 lb
Meat counter
- Great Value Buttermilk, 32 oz x 2
Dairy
- Morton Kosher Salt, 16 oz
Spice rack
- McCormick Black Pepper, 3 oz
Spice rack
- Gold Medal AP Flour, 5 lb
Baking aisle
- McCormick Paprika, 2.12 oz
Spice rack
- McCormick Garlic Powder, 3 oz
Spice rack
- McCormick Onion Powder, 2.62 oz
Spice rack
- McCormick Ground Cayenne, 1.75 oz
Spice rack
- Member's Mark Peanut Oil, 35 lb
Sam's Club · fills the HB-4

METHOD

1. BRINE THE CHICKEN OVERNIGHT.

Whisk 2 Tbsp of the salt and 1 tsp of the pepper into the buttermilk. Submerge the chicken pieces in the brine, cover, and refrigerate at least 8 hours and up to overnight. The salt seasons all the way through and the buttermilk acid tenderizes.

2. BUILD THE DREDGE.

In a wide bowl, whisk together the flour, paprika, garlic powder, onion powder, cayenne, the remaining 1 Tbsp salt, and the remaining 1 tsp pepper. The dredge should taste a little too seasoned on its own. Some of it falls off in the fryer.

3. DREDGE THE BRINED CHICKEN.

Pull each piece of chicken straight out of the buttermilk without shaking off too much, and press it firmly into the seasoned flour. Turn it, press again, and lay on a wire rack. The clinging buttermilk is what makes the crust craggy and craterous.

4. BRING THE HB-4 TO 350°F.

Fill the Hurricane Bay HB-4 with 4 gallons of peanut oil and bring to 350°F. From cold the burner gets there in 12 to 14 minutes. Wait for the actual reading, not the dial.

5. LOWER THE DARK MEAT FIRST.

Thighs and drumsticks take longer to cook through, so they go in first. Lower 4 to 5 dark pieces into the basket and fry 14 to 16 minutes, turning once at the halfway point.

6. RUN THE WHITE MEAT.

Pull the dark, let the oil recover for 90 seconds, then drop breasts and wings. Fry 12 to 14 minutes turning once. Internal temp should hit 165°F at the bone.

7. REST ON A RACK.

Lift the chicken onto a wire rack set over a sheet pan. Don't lay it on paper towels, the steam will soft the bottom. Rest 5 minutes before serving.

8. HOLD FOR A CROWD IF YOU NEED TO.

If you are feeding 12 instead of 4, hold the rested chicken in a 200°F oven on the rack while you run more batches.

Hurricane Bay HB-4 Notes

★ OIL VOLUME

4 gallons gives you the depth to fully submerge thighs and drumsticks at the same time.

★ RECOVERY

90 seconds between batches. Cold chicken pulls more heat out of the oil than vegetables do. The 90,000 BTU burner climbs back fast.

★ COATING THICKNESS

Single dredge with wet buttermilk drag. Don't double-coat, you'll get a thick shell that separates from the meat.

★ TARGET TEMP

350°F. Lower will leave the crust pale, higher will burn the flour before the bone-in meat cooks through.

★ BASKET CAPACITY

4 to 5 bone-in pieces per batch. Half a chicken at a time keeps the oil temperature stable.

★ OIL REUSE

Chicken oil holds up for 3 to 4 fries. Strain it cold and store it covered in a dark place.

RECIPE INSPIRED BY: *Sam Sifton's "Buttermilk Fried Chicken" on NYT Cooking. Adapted for the Hurricane Bay HB-4's 4-gallon outdoor capacity.*