Butter Milk Chicken

Crispy chicken cutlets marinated in tangy buttermilk and fried until golden.



4 servings	Prep: 15 min + marinating	Cook: 20 min	Total: 1 hr 35 min

Ingredients

- 1 1/2 lb (680 g) boneless chicken breasts, cut into 4 thin cutlets
- 1 cup (240 ml) plain buttermilk
- 1 cup (125 g) all-purpose flour
- 1/3 cup (40 g) cornstarch
- 1 tsp (2 g) paprika
- 1 tsp (3 g) garlic powder
- 1 tsp (6 g) fine salt, divided
- 1/2 tsp (1 g) black pepper
- Neutral high-heat oil, for frying

Method

1. Season chicken with 1/2 teaspoon salt and garlic powder. Cover with buttermilk and refrigerate for at least 1 hour, or up to overnight.
2. Whisk flour, cornstarch, paprika, remaining salt and pepper in a shallow dish. Lift chicken from buttermilk, let excess drip off, then press into the flour mixture on both sides.
3. Heat 1/2 inch oil in a heavy skillet to 350°F (175°C). Fry cutlets in batches for 4–5 minutes per side, turning once, until deep golden and at least 165°F (74°C) at the thickest point.
4. Transfer to a wire rack to drain and rest 3 minutes before serving. Keep batches warm on a rack in a low oven if needed.

Easy variations: Add a pinch of cayenne to the flour for gentle heat. • Use boneless thighs and fry a little longer, checking temperature. • Add dried thyme to the coating for an herby note.

Storage: Refrigerate cooked chicken in a covered shallow container within 2 hours; use within 3–4 days. Re-crisp on a rack in a 375°F (190°C) oven. Freeze cooked pieces up to 2 months; thaw overnight in the refrigerator.

Doneness & safe handling: Cook poultry to at least 165°F (74°C), checked in the thickest part. Keep raw chicken and its utensils separate from cooked food. Refrigerate within 2 hours (1 hour above 90°F / 32°C).