

## KFC Original Recipe Chicken

KFC Original Recipe Chicken uncovered by a food reporter from Colonel Sander's nephew and republished with all 11 herbs and spices to make picture perfect KFC chicken at home!

Course Main

Cuisine American

Keyword KFC Original Recipe Chicken (Copycat)

Prep Time 1 hour

Cook Time 45 minutes

Total Time 1 hour 45 minutes

Servings 4 servings

Calories 729 kcal

Author Dinner, then Dessert

Ingredients

2 cups all-purpose flour

2/3 tablespoon salt

1/2 tablespoon dried thyme leaves

1/2 tablespoon dried basil leaves

1/3 tablespoon dried oregano leaves

1 tablespoon celery salt

1 tablespoon ground black pepper

1 tablespoon dried mustard

3 tablespoons paprika (original recipe calls for 4 tablespoons)

2 tablespoons garlic salt

1 tablespoon ground ginger

3 tablespoons ground white pepper

2 teaspoons Accent Seasoning , optional (I left this out)

1 cup buttermilk

1 large egg

1 chicken , cut into 10 pieces (2 wings, 2 legs, 2 thighs and 2 breasts each cut in half to make 4 breast pieces)

vegetable oil for frying

Instructions

Add the spices to a small food processor until they're all uniform in size and the thyme, basil and oregano aren't larger in size anymore.

Add the flour in a bowl with all the herbs and spices and mix with a whisk.

In a second larger bowl add the buttermilk and egg together and whisk until combined.

Add the chicken to the buttermilk mixture for 20-30 minutes.

Remove chicken from the buttermilk soak and let any excess buttermilk drip off.

Dredge the chicken pieces in the flour mixture on all sides, then shake off the excess coating.

Let it rest on a cookie sheet for 20-30 minutes.