

# Cecilia's Cakewalk

## Cecilia's Fried Chicken

This recipe was used for Sunday dinner because it does require some prep time.

Brine

### Ingredients:

¼ cup Kosher salt to 1 quart water  
1 ½ quart buttermilk

### Chicken:

8 pieces of chicken or 3 lbs of chicken (brined)  
½ cup butter  
1 cup vegetable oil  
1 cup all-purpose flour  
2 Tbls cornstarch  
1 Tbls paprika  
1 teaspoon Kosher salt  
½ tsp freshly ground black pepper



### Prepare the chicken:

Start the day before serving. Mix ¼ cup of Kosher salt (table salt is too bitter) with 1 quart of water, if you need more liquid use the above ratio. Put chicken in bowl and cover with the salted water, cover and refrigerate for 4-6 hours. Rinse the chicken and the bowl after 6 hours. Place rinsed chicken back in bowl and cover with buttermilk, refrigerate overnight. Drain the chicken on the wire rack.

Using a heavy skillet or frying pan heat the vegetable oil on medium, add the butter and heat until butter stops foaming. Raise heat to medium high before adding chicken pieces. Mix flour, cornstarch, paprika, salt, and ground black pepper into a shallow bowl. Dredge the drained chicken thoroughly in the flour mixture; remove excess before putting into heated oil. Cook for 8-10 minutes on each side. Drain on wire rack or crumpled paper towels.

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