

FRIED YARDBIRD

Prepared by: Matthew Nelson, July 2017

The Red Rooster Cookbook

Serves 4

Start the day before

8 cups water
1 cup coarse kosher salt
4 chicken thighs
4 chicken drumsticks
2 cups buttermilk
 $\frac{3}{4}$ cup coconut milk
2 garlic cloves, minced
1 tablespoon chicken shake (recipe below), plus additional for serving
Peanut oil for frying
2 cups all-purpose flour
 $\frac{1}{4}$ cup semolina flour
2 tablespoons cornstarch
1 tablespoon freshly ground white pepper

Put 2 cups of the water and the salt in a saucepan over high heat and bring to a simmer, stirring to dissolve the salt. Pour into a large container, add the remaining 6 cups water, and cool to room temperature. Add the chicken, cover, and refrigerate for 1 $\frac{1}{2}$ hours. Drain.

Whisk the buttermilk, coconut milk, garlic, and chicken shake together in a 9-x-13-inch baking dish. Submerge the chicken in the marinade, cover, and refrigerate overnight.

Fill a large saucepan one-third full with peanut oil. Set over medium-high heat and heat to 360 degrees. Coat the chicken while the oil heats. Put the flour, semolina, cornstarch, and white pepper in a bowl and whisk to combine. Let any excess marinade drip off the chicken, then roll in the flour coating, packing it on. Place on a rack set over a rimmed baking sheet. If the coating looks damp, roll it in the flour again.

Working in batches, fry the chicken until it is a rich brown and has an internal temperature of 165 degrees, about 10 minutes per batch. Keep an eye on the heat and adjust it to keep the oil between 350 and 375 degrees. Drain on a rack set over a rimmed baking sheet.

Season the Yardbird with a sprinkle of chicken shake.

CHICKEN SHAKE

Whisk $\frac{1}{4}$ cup berbere, $\frac{1}{4}$ cup hot smoked paprika, 2 tablespoons ground cumin, 2 tablespoons freshly ground white pepper, 2 tablespoons celery salt, 1 $\frac{1}{2}$ teaspoons granulated garlic, and 1 $\frac{1}{2}$ teaspoons coarse kosher salt together. Store in a jar, out of the light. It makes about 1 cup and will keep for 6 months.

Matthew's Notes: Should use an electric skillet for best results. Fry twice for extra crispy chicken, and finish off in the oven for 5 minutes to dry off any excess oil. I would definitely make this again.

