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Nashville Hot Chicken

10 pieces of chicken (assorted)	Vegetable oil for frying
1 tablespoon black pepper	6 tablespoons cayenne pepper*
2 tablespoons of kosher salt	2 tablespoons brown sugar
4 large eggs	1 teaspoon chili powder
2 cups milk (buttermilk or whole)	1 teaspoon garlic powder
2 tablespoons Vinegar based hot sauce (Texas Pete)	1 teaspoon paprika
4 cups AP Flour	white bread and bread and butter pickles

Coat the chicken with salt, pepper and refrigerate for about three hours.

Bring your vegetable oil up to 325 degrees in your Dutch oven or cast iron frying pan.

Whisk eggs, 2 cups of milk and hot sauce together. Whisk the flour and salt together in a separate bowl. Dredge the chicken in the flour and salt mix and then the wet batter and then back into the flour mixture again.

Add chicken to the oil, being extremely careful not to overflow the pan. Keep moving the chicken to get a light brown color. You want the internal temperature for white meat to reach 160 degrees and 165 degrees for dark meat.

When the pieces are done, let them drain on a wire rack and finish frying.

Whisk the cayenne, brown sugar, chili powder, garlic powder and paprika in a bowl and then carefully whisk in 1 cup of the frying oil. Brush this on the chicken and serve over white bread with a pickle on top.

*It's a lot of cayenne, so pull back if you're nervous about too much heat. Keep cold beer ready if needed.