

Nashville Style Hot Chicken

Ingredients

- 2 3½–4-lb. chickens, each cut into 10 pieces (breasts halved)
- 1 tablespoon freshly ground black pepper
- 2 tablespoons plus 4 tsp. kosher salt
- 4 large eggs
- 2 cups buttermilk or whole milk
- 2 tablespoons vinegar-based hot sauce (such as Tabasco or Texas Pete)
- 4 cups all-purpose flour
- Vegetable oil (for frying; about 10 cups)
- 6 tablespoons cayenne pepper
- 2 tablespoons dark brown sugar
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- White bread and sliced pickles (for serving)

special equipment

- A deep-fry thermometer

Recipe Preparation

- Toss chicken with black pepper and 2 Tbsp. salt in a large bowl. Cover and chill at least 3 hours.
- Whisk eggs, buttermilk, and hot sauce in a large bowl. Whisk flour and remaining 4 tsp. salt in another large bowl.
- Fit a Dutch oven with thermometer; pour in oil to measure 2". Heat over medium-high heat until thermometer registers 325°. Pat chicken dry. Working with 1 piece at a time, dredge in flour mixture, shaking off excess, then dip in buttermilk mixture, letting excess drip back into bowl. Dredge again in flour mixture and place on a baking sheet.
- Working in 4 batches and returning oil to 325° between batches, fry chicken, turning occasionally, until skin is deep golden brown and crisp and an instant-read thermometer inserted into thickest part of pieces registers 160° for white meat and 165° for dark, 15–18 minutes. Transfer to a clean wire rack set inside a baking sheet. Let oil cool slightly.
- Whisk cayenne, brown sugar, chili powder, garlic powder, and paprika in a medium bowl; carefully whisk in 1 cup frying oil. Brush fried chicken with spicy oil. Serve with bread and pickles.

The Best Ever Homemade Chunky Blue Cheese Dressing

This Best Ever Homemade Chunky Blue Cheese Dressing is cool, creamy, tangy, and full of chunky blue cheese crumbles. It's incredibly easy and delicious!

Ingredients

- 1/3 cup milk
- 1 tsp white vinegar
- 5 ounces blue cheese , crumbled
- 1/3 cup + 1 TBS sour cream
- 1/4 cup mayonnaise
- 4 tsp white wine vinegar
- 1/2 tsp granulated white sugar
- 1/4 tsp garlic powder
- 1/8 tsp freshly ground black pepper
- dash of salt

Instructions

1. In a medium bowl mix milk and 1 tsp white vinegar; let sit for 5 minutes, stir. Add crumbled blue cheese to mixture, and mash with a fork until they are well combined.
2. Add sour cream, mayonnaise, white wine vinegar, sugar, garlic powder, black pepper, and salt; mix with fork to combine well.
3. Pour into mason jar or other container and seal tightly. Let set in fridge for at least 4 hours. Remove, stir, and serve on your favorite foods!

Recipe Notes

- If you have buttermilk, you can use 1/3 cup in place of the milk and 1 tsp white vinegar.
- Will last in the fridge for up to 30 days in a sealed container.
- Makes just under 2 cups.

NUTRITIONAL INFORMATION (using 2% milk to calculate): **Per 2 TBS serving:** *calories 70, fat 6 grams, saturated fat 3 grams, cholesterol 12 mg, sodium 168 mg, carbohydrate 1 g, fiber 0 g, sugars 0 g, protein 2 g*

For the ENTIRE recipe (about 2 cups): calories 1121, Total Fat 99 grams, Saturated Fat 42 grams, Cholesterol 187 mg, Sodium 2695 mg, Total Carbohydrate 17 grams, Dietary Fiber 5 grams, Sugars 7 grams, Protein 36 grams.