CORNBREAD FRIED CHICKEN

Chicken drumsticks are dipped in sweet cornbread batter, fried until golden, and then drizzled with honey butter and sea salt.



INGREDIENTS

- [ ] 8 Mountaire® Black Label Fresh Drumsticks (28568)

CORNBREAD BATTER

- [ ] 1½ cups all-purpose flour
- [ ] 1½ cups yellow cornmeal
- [ ] ¼ cup granulated cane sugar
- [ ] 1½ tsp kosher salt
- [ ] 1 tbsp baking powder
- [ ] 1 egg, large
- [ ] 2 cups whole milk

- [ ] ½ cup unsalted butter, melted
- [ ] ¼ cup honey
- [ ] ¼ cup sea salt, flaked

PREPARATION

Yield: 4 servings

1. Make the cornbread batter: In a mixing bowl, whisk together flour, cornmeal, sugar, kosher salt, and baking powder. In a separate bowl, whisk together eggs and whole milk. Add egg mixture to the flour mixture and stir until just combined.
2. Batter and cook the chicken drumsticks: Preheat the oven to 325°F, low fan. Dip each chicken drumstick in the cornbread batter, ensuring complete and even coating. Shake off excess batter and par-fry each drumstick for 2 minutes to set the cornbread batter. Transfer par-fried drumsticks to a parchment-lined baking sheet and bake for 30 minutes, until drumsticks reach an internal temperature of 165°F.
3. Garnish cooked drumsticks by brushing them with melted butter, drizzling with honey, and seasoning with flaked sea salt.

NOTES

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