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*Cooking Time: 20 min*

*Level: Easy*

*Serving: 4*

## Buttermilk Fried Chicken

### Ingredients

- 1 to 2 LB of chicken, quarter or in pieces.
- 1 Cup of buttermilk.
- Few drops of extra virgin olive oil.
- 1 teaspoon of salt.
- 1 teaspoon of Pepper.
- 1 teaspoon of paprika.

### Instructions

1. Mix the chicken with all the ingredients in a bowl and let the chicken to be marinated in the refrigerator at least 24 Hours, before frying.
2. In a flat bowl, pour one 10 oz Package of Hilltop "Chicken Fry"
3. Remove the chicken pieces from the marinate bowl and shake off the excess buttermilk.
4. Coat one chicken piece at a time with the Hilltop chicken Fry mix. Repeat the coating process until all the chicken pieces are well coated.
5. In a skillet pan heat 2 to 2 ½ Inches of cooking oil, and heat until it is 350-F.
6. Place 3 to 4 pieces of chicken in the pan at a time. Turn chicken when golden brown and cooked on all sides. Reduce heat and cover the pan. Allow the chicken pieces to cook well. Be sure not to allow too much moisture to build up while covered.
7. Repeat process until all chicken pieces are cooked.
8. You can serve this dish with garlic mash potatoes, steamed vegetables and side salad. Great dish to bring family together.
9. ***Serve and enjoy, from the kitchen of Hilltop Foods Inc.***