

# Buttermilk chicken and chips

## Ingredients

1-2 pieces of chicken (Drumsticks or thighs)	2 pinches of paprika
$\frac{1}{4}$ cup buttermilk	2 pinches of garlic powder
Vegetable oil	2 pinches of cayenne pepper
$\frac{1}{4}$ cup of plain flour	2 pinches of salt and pepper
	1-2 potatoes

## Method

1. Peel the potatoes and cut into finger-width chips.
2. Wash and dry the chips. Put them to the side.
3. Pour the oil into a deep, saucepan till half way. Heat the oil until it is shimmering and carefully lower in the chips using a slotted spoon. Fry for 4-5 mins, gently stirring occasionally until golden and crisp.  
Transfer to kitchen paper to drain.
4. Place the chicken in a bowl, add the buttermilk and a good pinch of salt and pepper and mix well and put to the side.
5. Put the flour on a plate and mix with the spices and a pinch of salt and pepper.
6. Dip the chicken in the flour, making sure all the sides are coated. Leave in the flour for a couple of minutes to soak up any excess moisture.
7. Fry the chicken in a single layer until evenly golden.
8. Drain on kitchen paper and serve warm.