

Crispy Buttermilk Chicken Pieces



Ingredients

- 16 chicken drumstick pieces
- 2 cups buttermilk
- 2 tsp cayenne pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 2 tsp cumin powder
- 2 tsp salt
- 2 tsp white pepper
- 2 tbsp plain flour
- 2 cups panko breadcrumbs
- 1 tsp dried oregano
- 1 tsp dried thyme
- Olive oil spray
- BBQ sauce to serve – we recommend Meat Mitch WHOMP! Naked BBQ Sauce

Directions

- Step 1 – Prepare the buttermilk marinade by combining the buttermilk and 1 tsp each of the cayenne pepper, garlic, onion and cumin powder, salt and white pepper. Whisk to combine then add to a Ziplock bag along with the chicken pieces. Marinate for up to 24 hours but for a minimum of at least 4 hours. Remove the chicken pieces from the fridge for at least one hour prior to cooking.
- Step 2 – In a large bowl, mix together the plain flour, breadcrumbs, oregano, thyme, plus the remaining cayenne pepper, garlic, onion and cumin powder, salt and white pepper.



Step 3 – Drain the excess buttermilk from the chicken pieces and place the chicken into the breadcrumb mixture, pressing the crumb onto the chicken to coat liberally. Spray each piece of chicken generously with the olive oil spray and set aside.

Step 4 - Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light burners on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.

Step 5 – Place the chicken pieces in a single layer onto the grill or trivet and close the BBQ lid. Roast the chicken for around 1 hour or until the chicken is golden and the internal temperature has reached at least 75°C. Remove the chicken from the BBQ, rest for 10 minutes before serving with your favourite BBQ sauce.

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