

Buttermilk Fried Chicken

Anne Mahle of Rockland is chef and author of "At Home, At Sea: Recipes from the Maine Windjammer J&E Riggin." She also writes for Maine Food & Lifestyle and for her food blog *Artichokes & Asparagus*. - Serves six to eight -

2 cups Kate's buttermilk
 5 lbs chicken D mixed thighs,
 drumsticks & breast,
 cut in half
 1 teaspoon salt
 ½ teaspoon salt
 ½ teaspoon paprika

2 teaspoons chipotle or
 regular Tabasco sauce
 3 cloves of garlic, mashed
 2 cups flour
 1 teaspoon salt
 ½ teaspoon paprika
 1 cup canola oil

Mix buttermilk, salt, paprika, garlic and Tabasco in a large bowl. Add chicken and coat well with mixture. This can be refrigerated up to 24 hours or used at once.

Preheat oven to 250 degrees if you would like to keep the chicken warm for serving. In a medium-sized bowl, combine flour, salt & paprika. Coat chicken in batches, making sure to coat well. Heat oil in large cast iron skillet or other high-sided pan over medium-high heat. The temperature of the oil should be 375 degrees before adding the chicken. Add the chicken carefully to the pan, skin side down. Cook for 6-8 minutes both sides and then remove to platter and hold in oven. Repeat batches as necessary. Different pieces may require a little more or less cooking time. Serve warm, room temperature or chilled.