

Kentucky Fried Chicken Secret Recipe

Ingredients

- Buttermilk
- 2 cup flour
- 2/3 tbsp salt
- 1/2 tbsp thyme
- 1/2 tbsp basil
- 1/3 tbsp oregano
- 1 tbsp celery salt
- 1 tbsp black pepper
- 1 tbsp dried mustard
- 4 tbsp paprika
- 2 tbsp garlic salt
- 1 tbsp ground ginger
- 3 tbsp white pepper

Directions

Marinate Chicken

- Marinate chicken in butter milk for at least an hour

Mix Spices

- Add flour to bowl
- Mix in spices

Coat Chicken

- remove chicken from butter milk and coat in flour/spices
- repeat to get thicker coating

Cook

- add to preheated air fryer at 360F
- cook for 18 minutes turning half way.

Reference

<https://www.youtube.com/watch?v=kZ7aZNe74mg>