**Ultimate Fried Chicken**

1 Whole chicken cut up into quarters or 8 pieces

**For the marinade:**

1 pint of buttermilk

1 Tablespoon of Kosher salt

1 Tablespoon of Texas Pete’s hot sauce

1 teaspoon of brown sugar

**For the batter:**

1 cup of all-purpose flour

½ cup of cornstarch

4 Tablespoons of Mountain Chef brand poultry seasoning

Several hours before cooking time cut up the chicken and place in a zip lock bag with the marinade ingredients. Let it sit in a fridge or a cooler until you are ready to cook. Heat up some canola oil in a 10” Dutch oven to 400 degrees. While the oil is heating up, let the chicken sit on a cooling rack and allow the buttermilk to drain off. Mix the batter together and roll each piece of chicken into the batter just before placing it in the oil. As soon as the batter is golden in color all around remove the chicken and place it on a cooling rack. When all the chicken has been fried and the chicken cooled down, place a trivet in the bottom of a 12” Dutch oven and place the chicken on the trivet. Cover the Dutch oven and place 12 coals around the bottom of the Dutch oven with the coals sticking halfway out of the Dutch oven and 14 coals on the top in a checkerboard pattern. Bake for 20 minutes and check the temperature of the meat. The breasts should be pulled at 165 degrees and the thighs and legs pulled at 180 degrees. Let the chicken relax for several minutes before serving.