



THE CULT OF FOOD

RECIPE | Fried Chicken Thighs

3 cups buttermilk
2 tablespoons minced garlic
1 tbsp. onion powder
1 tbsp. curry powder
1 tsp. turmeric
Salt
Cracked black pepper
2 lbs. boneless, skinless chicken thighs

4 cups AP flour
Canola Oil

Combine the buttermilk, garlic, onion powder, curry powder and turmeric. Season the mixture with salt and pepper. Marinate the chicken thighs in the seasoned buttermilk overnight or at least 4 hours. Drain the chicken thighs from the buttermilk.

In a bowl, season the AP flour with 1 tbsp. salt and 1 tbsp. black pepper. Toss the chicken thighs in the seasoned flour; shake off the excess flour from the chicken and place on a baking rack.

Fill a heavy bottomed frying pot with enough canola oil to submerge the chicken and heat it up on medium heat until the oil thermometer reaches 300 degrees Fahrenheit. Fry the chicken in batches turning occasionally to prevent burning. Fry the chicken for about 8 minutes or until the instant read thermometer reaches 165 degrees Fahrenheit.



INSPIRED BY THE INFAMOUS
Crispy Chicken Sandwich at ABC Riverside Café

RECIPE | Apple-carrot Slaw

¼ cup cider vinegar
½ cup mayo
1 tbsp. celery seed
1 tbsp. granulated sugar
Salt
Pepper

2 medium Granny smith apples, finely julienned
1 carrot, peeled and finely julienned
1 cup finely shredded red cabbage
2 celery stalks, sliced thinly
Scallions, chopped finely

In a medium bowl combine all the ingredients for the dressing until well blended.
Toss the apples, carrots, cabbage, celery, and scallions lightly in the dressing.

CHEF TIP

Turn this fried chicken recipe into a gluten-free recipe by substituting the AP flour with potato starch.

