

# **Twice Fried Chicken with Spicy Honey and Poppy seed Coleslaw**

**Recipe courtesy of Michael Symon**

**Serves 4**

## **Ingredients**

1 whole chicken (4-6#), cut in to 8 pieces  
2 T old bay seasoning  
1 tsp. smoked paprika  
1 tsp. chipotle powder  
1 T toasted then ground coriander seed  
1½ c all-purpose flour  
2 T cornstarch  
1 T salt  
2 qt. lard or canola oil

## **Directions**

A few hours or up to the night before: Combine the old bay, smoked paprika, chipotle powder and coriander and season the chicken pieces. Place in a gallon sized bag and let marinate.

In large Dutch- oven or cast iron pot, put enough lard to come 2-3 inches up the pot and heat to 340 degrees.

Combine the flour, cornstarch, and salt. Remove the chicken from the bag and season with salt and freshly ground black pepper. Dredge the chicken pieces in the flour mixture, shaking off any excess. Beginning with the thighs, add them to the pot making sure not to crowd (this will take several batches). Place a lid on and cook for 3 minutes. Uncover, then flip if necessary and cook for an additional 3 minutes. Remove chicken to a wire cooling rack and repeat with remaining chicken. Once all the chicken is done, heat the lard up to 365 degrees. Add the chicken in batches and cook for 2 minutes per side until golden and crispy. Remove from the pot on to a roasting rack set over a sheet tray and serve immediately, drizzled with spicy honey.

## **Spicy Honey:**

½ c sriracha  
½ c honey

Whisk together and set aside.

