

Oven Fried Chicken With Cornflake or any cereal flake Crumb Coating

Total:75 mins **Prep:**15 mins **Cook:**60 mins

Yield:Serves 6 to 8

Budget-friendly chicken leg quarters are baked to perfection with a crunchy cereal coating. Serve these tasty chicken legs with macaroni and cheese or potatoes for a satisfying everyday family meal. Feel free to remove the skin from the chicken before dipping in the sour cream, and light sour cream may be used.

Ingredients

6 to 8 whole chicken leg quarters (chicken legs with thighs)

Salt and pepper

1 1/2 cups sour cream, light

2 cups finely crushed cereal flakes

1 teaspoon [Cajun or Creole seasoning](#)

1 teaspoon dried parsley flakes

Steps to Make It

Preheat oven to 350 F. Line a 9 x 13-inch baking dish with nonstick foil or spray with nonstick cooking spray.

Remove excess fat from the chicken legs and remove the skin, if desired. Lightly sprinkle with salt and pepper.

Generously coat the chicken legs with the sour cream.

Put crushed cereal flake crumbs in a pie plate or shallow wide bowl and add the Cajun or Creole seasoning and parsley.

Dip the coated chicken pieces in the seasoned crumbs.

Place coated chicken in the prepared baking dish.

Drizzle the chicken pieces with melted butter and bake for about 1 hour or until the meat registers at least 165 F (74 C), the minimum safe temperature for chicken. Use an instant-read thermometer inserted into the thickest part of the chicken (not touching bone) to be sure it's thoroughly cooked.

Crispy Oven-Fried Chicken Thighs or Legs

Total:60 mins **Prep:**15 mins **Cook:**45 mins **Yield:**3 pounds (6 to 8 servings)

Crispy fried chicken doesn't have to be a messy, labor-intensive task. This chicken recipe uses two methods to make perfect [oven-fried chicken](#) with crispy skin and fabulous flavor. With this two-step skillet and oven method, you don't sacrifice the crunchy coating and flavor you get with deep-fried chicken.

This is an excellent way to fry chicken. The pieces are briefly fried to crisp the skin, and then they're finished in the oven. There's less mess, less oil used, and the chicken is perfect every time. If you have a favorite seasoned flour mixture, feel free to adjust the recipe. If you like spicy fried chicken, add a teaspoon or more of ground cayenne pepper to the flour along with the paprika.

This is great chicken for a family meal or picnic. This recipe uses chicken thighs, but whole legs or a cut-up whole chicken can also be used. Larger pieces might take longer, so check them with a dependable meat thermometer or instant-read thermometer. The minimum safe temperature for chicken is 165 F.

Ingredients

3 pounds bone-in chicken thighs (or whole legs, with skin)
2 cups buttermilk (well shaken)

1/2 cup hot sauce (such as Texas Pete's or Frank's)
2 cups all-purpose flour
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper
2 teaspoons ground [paprika](#)
1/2-1cup vegetable oil (for frying)

Steps to Make It

In a food storage bag, combine the chicken thighs with the buttermilk and hot sauce. Refrigerate for 3 to 4 hours or overnight.

Heat the oven to 350 F.

Place a rack in a large, rimmed baking pan or roasting pan.

Combine the flour, kosher salt, pepper, and paprika in a wide, shallow bowl or pie plate.

Pour vegetable oil in a deep skillet or saucepan to a depth of about 1/2 inch.

Heat the oil to 360 F.

Remove the chicken pieces from the buttermilk mixture, and dip in the flour mixture to coat thoroughly. Shake off excess.

Arrange the coated chicken pieces in the hot oil—you might have to work in batches—and fry for about 2 1/2 to 3 minutes on each side or until the coating is lightly browned. The chicken will brown more as it bakes.

Remove the chicken to the rack in the baking pan.

Bake the chicken thighs or legs for 35 to 45 minutes, or until the chicken registers at least 165 F on an instant-read food thermometer inserted into the thickest chicken thigh, not touching bone.