

# TIM FARMER'S COUNTRY KITCHEN

## **BAKED "FRIED" CHICKEN**

*3 boneless, skinless chicken thighs*

*Buttermilk*

*1/2 cup flour*

*1 teaspoon Tellicherry pepper*

*Dash seasoned salt*

*Duck fat*



Soak chicken thighs in buttermilk (enough to cover chicken) overnight. Mix together flour and seasonings and coat chicken with on both sides. Melt duck fat in skillet and brown chicken on both sides. Place in baking dish, top with more flour and cook at 350 degrees for 40 minutes, or until done.