

Tennessee-Inspired Air Fryer Chicken

Yield: 4-6 servings

Ingredients:

¾	C	Dill pickle juice
2	T	Kosher salt
2	12oz	Bottles of beer
1		Thyme sprig, fresh
1		Bay leaf
1		Whole chicken, cut into 8 pieces
2	C	All Purpose flour
½	C	Finely ground cornmeal
2	T	Smoked paprika
1 ½	T	Freshly ground Black Pepper
1	T	Kosher salt
1	T	Onion powder
1	T	Garlic powder
1	t	Dried thyme leaves
1	t	Cayenne pepper, ground
		Oil spray bottle with canola or vegetable oil

Method:

1. **Prepare brine.** In a small saucepan, combine pickle juice and kosher salt then bring to a simmer. Cook for 1-2 minutes until salt is dissolved; remove from heat. Place in a medium bowl, whisk in 2 bottles of beer then add thyme and bay leaf to the mixture. Chill.
2. Add the chicken pieces into cold brine and cover. Chill for 6-12 hours to allow brine to penetrate the chicken. Remove chicken from brine, shaking off excess.
3. In medium bowl, combine flour, cornmeal, spices, and dried herbs. Dry whisk.
4. **Coat chicken.** One piece of chicken at a time, gently roll into flour mixture coating well then place on a parchment-lined sheet pan continue this step until all the chicken is coated.
5. **Cook chicken.** Heat air fryer to 360-390F depending on the specific manual for one's brand of Air Fryer. Remove basket and place "holed" parchment paper in the bottom of the basket. Place chicken on basket leaving space for air to circulate. Lightly spray chicken with oil-spray bottle. Cook for 20-25 minutes or until 165F internal temperature. After half way through cooking time, open air fryer and turn chicken for even color and cooking, lightly spray again in any dry coating areas.
6. **Serve.** If reheating the chicken, cook 350-370F for 10 minutes.

Note: Read Air Fryer manual before using, temperatures & times of dishes may need to be adjusted accordingly to ensure proper and safe cooking.

