



Host the perfect 4th of July picnic with this mouth-watering spicy oven-fried chicken recipe! This simple and scrumptious entrée will keep your guests coming back for more. Plus, this dish works well with many classic summer-time side dishes, including grilled corn, baked beans, blueberry pie, and more. Pair this classic recipe with our refreshing Barrel-Fermented Sauvignon Blanc! This winery-exclusive Sauvignon Blanc can only be found at Sterling Vineyards or at our online Wine Shop. Try this classic combination today for a 4th of July you won't soon forget!





## Spicy Oven-Fried Chicken

### *Ingredients*

*serves 6-8*

2 cups buttermilk	2 cups Panko breadcrumbs
¼ cup olive oil	¾ cup freshly grated Parmesan cheese
3 tablespoons curry powder	⅓ cup flour (recommend Wondra)
2 tablespoons Dijon mustard	1 teaspoon dried thyme
2 garlic cloves, minced	1 teaspoon dried marjoram
3 teaspoons salt, divided	1 teaspoon smoked paprika
1 teaspoon ground black pepper	½ teaspoon cayenne
12 bone-in skin-on chicken pieces (breasts, thighs, and drumsticks)	

In a large casserole dish, whisk together the buttermilk, oil, curry, mustard, garlic, 2 teaspoons salt and pepper to blend well. Add the chicken and turn to coat. Cover and chill overnight, turning occasionally.

Place racks on 2 large rimmed baking sheets and spray the racks generously with nonstick spray. In a large baking dish, whisk the Panko, cheese, flour, thyme, marjoram, paprika, cayenne, and remaining teaspoon of salt. Remove the chicken from the marinade, allowing excess to drip off. Add the chicken to the breadcrumb mixture and turn to coat completely, pressing the mixture into the chicken. Arrange the chicken on the racks on the baking sheets, skin side up. Let stand 15 minutes.

Preheat the oven to 400°F degrees and place oven racks in the upper and lower thirds of the oven. Bake the chicken until crisp, golden, and an instant-read thermometer inserted in the thickest part of the pieces registers 160°F degrees, 35-45 minutes. Serve warm, room temperature or cold.