Irish Spice Bag - Fried Chicken, Fries, and Peppers

Serves 6
Prep and cook time: 55 mins

Buttermilk Marinade

1 cup buttermilk
2 egg whites (whipped slightly)
4 Tbsp hot sauce
3 Tbsp Vodka (any brand)

Seasoned Flour Mix

3 cups all purpose flour
3 Tbsp cornstarch
3 tsp baking powder
4 Tbsp of Spice Mix

Spice Mix

3 tsp paprika (Hungarian works well)
2 tsp garlic powder
1 tsp onion powder
3 tsp chili powder
1 tsp cayenne pepper
3 tsp salt
Fresh ground black pepper

12 boneless and skinless chicken thighs - cut into large pieces
2 red bell pepper, thinly sliced
1 white onion, thinly sliced
3 green onions, chopped fine (garnish)
French fries - warm and crispy (prepared any way)
Onion rings (optional) - warm and crispy (prepared any way)
Cooking oil - to fry chicken pieces (approx 3 cups)
Wire cooling racks

1. Pat dry cleaned chicken thigh pieces and add to a bowl or shallow dish

2. Combine buttermilk marinade ingredients in a medium bowl and stir. Pour mixture over chicken thigh pieces, cover the dish, and allow to stand for 30 minutes, or refrigerate to marinate chicken for up to four hours.

3. As chicken marinates, prepare spice mix by combining all ingredients in a small bowl. Combine well and set aside.

4. Slice red bell peppers and white onion and set aside.

5. Start French fries and onion rings via favorite method (baked, air fried, or other).

6. In a large, shallow dish combine ingredients for seasoned flour mixture and stir.

7. Remove cover from marinating chicken and dredge pieces individually through seasoned flour mix. Return the dredged chicken piece to buttermilk marinade briefly and then dredge again in seasoned flour mix. Place the finished chicken pieces on a wire cooling rack. Repeat with remaining chicken.

8. Heat cooking oil in a cast iron skillet, wok, or similar pan (medium-high heat). Fry the chicken in small batches until golden on the underside and flip each to fry the other side. Cook thoroughly. Place fried chicken on wire cooling rack.

9 Drain most of oil from skillet and discard appropriately. Return skillet and the small amount of oil to medium-high heat. Add sliced red pepper and onion, sprinkle lightly with spice mix, and saute quickly until lightly browned. Don't overcook.

10. In large bowl add sauteed peppers, onions, fried chicken, cooked fries, and rings. Sprinkle all generously with spice mix to taste and toss well to coat. Garnish with sliced green onions.

11. Serve mixture warm and with a chilled Fairsing Vineyard 2022 Vintage Blanc de Blanc.

This recipe is a riff on a late-night, take-away trend in Ireland where brown paper bags of fried potatoes, spicy vegetables, and chicken strips are savored on the way home after a pint or two at the pub.

It's the Irish answer when cravings include salty, spicy, and fried delicacies.