



Deb's Buttermilk Roast Chicken

Adapted from [Smitten Kitchen](#)

BAH Note: Super delicious. This might even become your weeknight go to chicken dish. You could set your oven as high as 425 degrees and cook for 30 to 45 minutes. It may sound foolish but that kind of heat makes me nervous....so you do what you're comfortable with. Either way you get delicious, moist chicken.

- 2 cups buttermilk
- 2 cloves crushed garlic (optional)
- 1 tablespoon kosher salt
- 1 tablespoon sugar
- 1 1/2 teaspoons paprika (sweet or smoked, whatever you have)
- 1 teaspoon black pepper
- 3 pounds bone in, skin on chicken (you use the parts you like best)
- 1 teaspoon olive oil

Combine the buttermilk, garlic, salt, sugar, paprika, and pepper in a zip top plastic bag or a bowl large enough to hold the chicken. Add the chicken and marinate in the refrigerator anywhere from 2 hours to 48 hours.

When ready to bake, heat your oven to 375 degrees and line a baking dish or sheet pan with foil. Remove the chicken from the buttermilk brine and place in your dish or pan. Drizzle the olive oil over the chicken and roast for 45 - 60 minutes until done.

deb's buttermilk roast chicken was posted by wendi on 2 october 2013 at bonappetithon.com