

Crispy Oven Baked Chicken

Make a simple brine by mixing 2 TBS salt with 1 cup of warm water in a large bowl. Mix enough cold water to cover the chicken pieces when placed in the bowl.

Soak the chicken pieces in the brine for several hours.

When you are ready to bake the chicken, preheat the oven to 400F. Place a rimmed baking sheet onto the center rack in order to preheat it also.

Remove the chicken pieces from the brine and place on paper towels to remove excess moisture.

Put 1 cup of flour into a plastic bag.

Working with one piece of chicken at a time, place it into the bag of flour and shake! Shake off almost all of the flour and continue with the remaining pieces. Coating the chicken lightly will create a super crispy texture!

When your oven and baking pan are preheated, carefully remove the sheet and slide the butter stick across the surface of the pan creating a thin film.

Carefully, place the chicken pieces' skin-side down on the pan and place into the oven on the center rack and bake for 40 minutes. The first side is finished. Larger pieces may have to bake a bit longer.

Remove the pan from the oven, turn the chicken pieces over and bake for another 20 minutes.

Your chicken will be super crispy when it is done! This "Genius" recipe came from food52.com

Enjoy!