

Nashville Hot Air-Fried Chicken

- 2 Tbsp. garlic powder
- 2 Tbsp. onion powder
- 2 Tbsp. chili powder
- 1 Tbsp. mustard powder
- 2 Tbsp. Kosher salt
- 1 Tbsp. ground black pepper
- 1 Liter buttermilk
- 2 uncooked bone-in chicken thighs
- 2 uncooked bone-in skin-on chicken breasts
- $\frac{3}{4}$ cup canola oil
- 2 cups flour
- 2 Tbsp. dark brown sugar
- 3 Tbsp. paprika
- 2 tsp. cayenne pepper

Directions:

Sir together garlic, onion, chili, and mustard powders with salt and pepper. Place HALF the mixture in a large zip lock plastic bag or container and add the buttermilk to combine. Set aside remaining spice mixture. Add chicken to buttermilk mixture and marinate in the fridge for 8 hours. Strain the chicken from the marinade and combine the remaining spice rub with the flour in a large mixing bowl. Working in batches, toss chicken in spiced flour mixture to evening coat and gently tap chicken off to remove remaining excess flour. Turn on the Smart Air Fryer to 360 degrees F. and set the time for 25 min. to begin preheating. While the unit is heating up , rub each piece of chicken with oil using about $\frac{1}{2}$ the oil. When the unit is fully heated place the chicken in a pan and place in the oven for 10 min. Meanwhile whisk together the remaining oil with the brown sugar, paprika, and cayenne pepper in a bowl. After 10 min. flip the chicken and let cook another 10 min. Continue cooking up to an additional 5 min. or until chicken's internal temperature reaches 165 degrees F. When cooking is complete, gently toss the chicken with the spiced oil mixture and serve.

