THE PEOPLE'S CHOICE
$UPREMO
FOOD MARKET

CHICHARRON DE POLLO



SERVINGS	6
PREP TIME	30 mins.
COOK TIME	20 mins.

INGREDIENTS

- 6 bone-in chicken thighs
- 3 cloves garlic, crushed
- 1 tbsp white vinegar
- 2 tbsp olive oil
- ½ tsp ground oregano
- ½ tsp Sazón Goya (with culantro y achiote)
- 1½ cups all-purpose flour
- Salt, to taste
- Black pepper, to taste
- Vegetable oil (for deep frying)

DIRECTIONS

1. **Prep the Chicken:** Trim excess fat from the chicken thighs while leaving the skin intact for maximum crispiness. Cut each thigh in half through the bone into uniform bite-sized pieces.
2. **Build the Wet Marinade:** In a glass or ceramic bowl, combine the crushed garlic, white vinegar, olive oil, ground oregano, 1 teaspoon salt, and ½ teaspoon black pepper.
3. **Marinate:** Add the cut chicken pieces to the marinade and toss until thoroughly coated. Cover with plastic wrap and chill in the refrigerator for 6 hours to tenderize and infuse flavor.
4. **Prepare the Dry Dredge:** In a wide, shallow dish, whisk together the 1½ cups of flour and the ½ teaspoon of Sazón Goya until evenly distributed.
5. **Initial Dredge:** Heat 1.5 to 2 inches of vegetable oil in a heavy-bottomed skillet or Dutch oven over medium-high heat (350˚F/ 175˚C). Dredge each piece of marinated chicken in the seasoned flour, shaking off any excess powder.
6. **First Stage Fry (Flash Crisp):** Carefully place the chicken pieces in the hot oil without overcrowding. Fry for 3 to 4 minutes on each side until a light golden crust forms.
7. **Rest:** Remove the chicken pieces from the oil and transfer them to a plate lined with paper towels to drain for 2 minutes.
8. **Second Stage Fry (Steam Cook):** Reduce the skillet heat to medium. Return the chicken to the oil, cover the pan with a lid, and fry for 10 minutes, gently shifting the pieces occasionally to ensure uniform cooking through to the bone.
9. **Drain Again:** Remove the chicken and set aside on paper towels to drain excess oil once more.
10. **Third Stage Fry (High-Heat Crunch Finish):** Raise the oil heat back to high (375˚F/190˚C). Submerge the chicken one final time for 2 minutes without stirring, letting the outer skin achieve a deep mahogany brown color and ultimate crunch.

Recipe inspired by: https://www.196flavors.com/puerto-rico-chicharron-de-pollo/#recipe