Chicken-Fried Chicken Gizzards

Ingredients

- 2 lb. frozen chicken gizzards, thawed
- 1 large [10 oz.] yellow onion, root trimmed, unpeeled, and quartered
- 1 garlic head, sliced in half crosswise
- 8 cups water
- 2 tsp. kosher salt
- 1/2 cup mayonnaise
- 2 Tbsp. hot dog relish or dill pickle relish
- 1 Tbsp. spicy brown mustard
- 1 Tbsp. hot sauce
- Canola oil
- 2 cups whole buttermilk
- 2 large eggs, beaten
- 1 1/2 cups (about 6 oz.) self-rising flour
- 2 Tbsp. seasoned salt (such as Lawry's)

Directions

1. Place chicken gizzards, onion, garlic, water, and salt in a Dutch oven
2. Bring to a boil over medium-high; reduce heat to low, and simmer, covered, until gizzards are tender, about 2 hours. Remove from heat, and let stand, uncovered, until cool enough to handle, about 30 minutes.
3. Using tongs, transfer gizzards to a cutting board; cut gizzards into 1/2-inch pieces. Discard liquid, onion, and garlic.
4. While gizzards cook, whisk together mayonnaise, relish, mustard, and hot sauce in a medium bowl.
5. Cover sauce, and refrigerate until ready to use.
6. Pour oil into a large Dutch oven to a depth of 2 inches; heat to 375°F.
7. While oil is heating, place buttermilk in a shallow dish or bowl. Place beaten egg in another shallow bowl. Whisk together flour and seasoned salt in a separate shallow bowl.
8. Working in batches, dredge chicken gizzards in buttermilk, letting excess drip off. Place in beaten eggs, letting excess drip off; dredge in flour mixture, coating well. Place on a baking sheet.
9. Fry chicken gizzards in hot oil, in 3 batches, until golden brown, 2 to 3 minutes, stirring occasionally. (Make sure to stir gizzards occasionally while frying to ensure they don't stick together in 1 clump.)
10. Transfer to a wire rack placed over a baking sheet using a slotted spoon, and let drain. Transfer gizzards to a platter, and serve hot with reserved sauce.

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