



FEATURE

Trending: Why Nashville Hot Chicken Is on Fire

By Sara Ventiera | February 23, 2016



Originally conceived at Prince's Hot Chicken in Nashville, hot chicken was created in the 1950's. The traditional recipe is essentially dry-brined chicken that's deep-fried and tossed in a sweet-spicy sauce made from cayenne and brown sugar. It's become iconic in the city of its birth, spawning numerous like-minded peppery descendants. Now, like everything else in the Southern culinary canon, the dish is blowing up all over the United States at places like LA's Howlin's Ray's truck and Carla Hall's upcoming Brooklyn joint. Even the fast-food franchise is getting in on the action: Yum! Brands debuted an upscale fast-

casual chicken joint, Super Chix, in 2014, which also offers Nashville hot. Even KFC has added it to the menu to offset sluggish sales. Here are 11 chef-driven and down-home versions to try all across the U.S.



[Carla Hall's Southern Kitchen](#) in Brooklyn, NY (coming soon)

"I've never been able to find true Nashville-style hot chicken in New York, and after searching and trying countless restaurants, I realized that I could bring a taste of the South to Brooklyn," says *The Chew* host Carla Hall. There have been multiple construction delays for Hall's highly anticipated hot chicken concept. Now, reps for Carla Hall's Southern Kitchen are saying it will arrive in spring (you can enjoy it now if you attend an event at Barclays Center at her kiosk). The Nashville native is serving her own rendition of the infamous dish. "Carla Hall's Southern Kitchen is a love letter to my hometown of Nashville," she says. She sticks to the book in her preparation. Hall's is pickle-brined, battered, fried bird, covered in hot oil, creating a thick, slightly greasy crust with a nice kick of cayenne. When it finally comes, it will be served on a slice of white bread with a pickle just like you'd find in Music City.

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