

# 7 Places to Find Great Fried Chicken in Seattle

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With all sorts of cultural influences colliding in Seattle, it's no surprise that the fried chicken scene here is as diverse as it is delicious. In all kinds of neighborhoods, you can find various parts of a chicken fried and presented in a bag, basket (dare I say bucket?), or biscuit—or shining on its own piled-high plate.

**Ezell's Famous Chicken** has been around for more than 20 years, made famous when Oprah fell in love with it and requested delivery. Southern-style fried chicken makes its mark here, available at grocery stores, gas stations, and mini-marts. If you have your heart set on them, gizzards and livers are plentiful.

Asian renditions prevail, too, with Japanese *karaage*, KFC (Korean fried chicken), and Chinese versions are available in the International District. Meanwhile, it's a Hawaiian-influenced restaurant that's earning some of the biggest accolades for fried chicken at the moment.

What's not to love? Fried chicken is food you eat with your hands—moist meat cradled by a crackly crust, great hot but incredibly satisfying cold as well. Check the slideshow above for a look at seven places to find great fried chicken in Seattle, or skip straight to restaurants with the links below.

- [Korean-style at Ma'ono Fried Chicken & Whisky](#)
- [Fried Chicken Wings at Hue Ky Mi Gia](#)
- [Oprah's Favorites at Ezell's Famous Chicken](#)
- [A Good Price at Quick Pack Food Mart](#)
- [On a Biscuit at The Wandering Goose](#)
- [Heart, Liver, and Gizzards at Chicken Valley](#)
- [Fried Chicken Sammy at Skillet Diner](#)