Crunchy Buttermilk Baked Chicken

2 cups buttermilk                                        1 Tablespoon salt

1/4 cup sour cream                                      3 pounds chicken thighs

1 envelope ranch seasoning mix                 5 slices white bread

Whisk together buttermilk, sour cream, 2 T. ranch and salt.

Add chicken and toss to coat.
Refrigerate for 30 minutes.

Pulse bread and remaining ranch in food processor.

Spread onto a baking sheet and bake 10 minutes at 450.

Remove chicken pieces from buttermilk, dip in bread crumbs to coat and place on foil lined baking sheet.

Bake 10 minutes at 450 then reduce heat to 350 and bake another 2o minutes.