

FRIED CHICKEN SANDWICH

F EASY

Last Modified: 11/27/2016

PREP: 14 Hrs
COOK: 10 Min
SHALLOW FRIED

SANDWICH

MAKES: 4 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
4	Whole	Chicken Thighs (Boneless / Skinless)	Trimmed
4	Split	Kaiser Rolls	Toasted

MARINADE

1	Cup	Buttermilk	
1	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	

BREADING MIX

1/2	Inch	Peanut Oil (LouAna) For Frying	
1 1/2	Cups	All Purpose Flour	
2	Tbsp	Corn Starch	
2	Tsp	Baking Powder	
1	Tsp	Smoked Paprika	
1/2	Tsp	Onion Powder	
1/2	Tsp	Garlic Powder	
2	Tsp	Kosher Salt	Divided
1/4	Tsp	Fresh Ground Black Pepper	

SAUCE

1/2	Cup	Mayonnaise (Hellmann's)	
1/4	Cup	BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
2	Tsp	Dijon Mustard (Grey Poupon)	
2 +/-	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	Optional

QUICK COLE SLAW OPTION

1 1/2	Cups	Purple Cabbage	Thin Slivered
1 1/2	Cups	Green Cabbage	Thin Slivered
1	Tbsp	Apple Cider Vinegar (Bragg Organic)	
1	Tbsp	Honey	Warmed
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	I used to enjoy this Sandwich relatively often at a small Stainless Steel Diner in Douglassville, PA. Can be spicy or not, depending upon the amount of Sriracha you decide to use in making the Sauce.
TOOLS	1) Large Zip Loc Bag 2) Medium Mixing Bowl 3) Two Small Mixing Bowls 4) Large Cast Iron Skillet Or Dutch Oven 5) Aluminum Half Sheet Pan & Wire Rack

FRIED CHICKEN SANDWICH

PREP	DISH 1) Pound the Chicken Thighs until they are 1/4" thick and set them aside.
PREP	SAUCE N/A
PREP	QUICK COLE SLAW 1) Core and thinly sliver the heads of Cabbage, mix and set them aside.
1	THE DAY BEFORE: In a Zip Loc plastic bag, add in the Buttermilk, Sriracha Sauce and 1 teaspoon of Kosher Salt, seal & squeeze to mix thoroughly. Add in the Chicken Thighs. Refrigerate overnight, turning as often as you think about it.
2	THE MORNING OF: Make the Cole Slaw. In a medium mixing bowl, whisk together the Vinegar, warm Honey, Salt & Pepper. Using tongs, add in the Shredded Cabbages and toss until all is coated. Cover and refrigerate until ready to serve the Sandwiches.
3	BREADING: In a medium mixing bowl, whisk together the Flour, Corn Starch, Baking Powder, Paprika, Garlic Powder, Onion Powder, Pepper and 1 teaspoon Kosher Salt.
4	CHICKEN: Remove 1 piece of Chicken from the Marinade and allow the excess to drip off. Place the Chicken into the Breading Mixture, turning several times and patting to adhere the Breading. Set aside on a drying rack for 15+ minutes. Repeat until all of the Chicken is thoroughly coated.
5	FRYING: In a large cast iron skillet over medium heat, add in 1/2 inch of Peanut Oil and Heat until it reaches 350 degrees F. Using tongs, GENTLY lay pieces of Chicken (driest first) into the Oil, NOT crowded. Fry for 2 minutes, turn over and fry another 2 minutes. Keep turning the pieces over until they are crispy brown on both sides, about 6 minutes total. Place the cooked Chicken on a paper towel lined plate. Repeat until all of the Chicken is Fried.
6	SAUCE: In a Small mixing bowl, thoroughly whisk together the Mayonnaise, BBQ Sauce and Dijon Mustard, slowly drizzle in the Sriracha to taste.
7	BUNS: Cut the Kaiser Rolls in half if not already done. Toast the cut sides and spread with softened Butter. You can Broil them all at the same time, but you must watch CLOSELY so they don't burn.
SERVE	BUILD THE SANDWICH: Spread a little of the Sauce on both halves of the Kaiser Rolls. Add a piece of Chicken on the bottom half, Either top the Chicken with a generous portion of Cole Slaw or simply a slice of ripe Tomato and leafy Lettuce. Press on the top half and enjoy with a pickle spear on the side.