BETTER THAN GRANDMA'S FRIED CHICKEN SANDWICH

Tender boneless chicken is fried until golden brown and crispy, then topped with melted American cheese, shaved yellow onions, and pickles, then served on a brioche bun with garlic aioli.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417)

SEASONING

- [ ] 1 cup pickle juice
- [ ] 2 cups buttermilk
- [ ] 2 cups all-purpose flour
- [ ] 2 tbsp paprika, ground
- [ ] 1 tbsp kosher salt
- [ ] 1 tsp black pepper

- [ ] 1 slice American cheese
- [ ] 1 brioche bun, toasted
- [ ] 1 tbsp roasted garlic aioli
- [ ] 3 finger pinches yellow onion, shaved thin
- [ ] 3 hamburger pickles

*NOTE: Substitute Mountaire Black Label Fresh Boneless Thighs, Skinless (47180) if desired.

NOTES



PREPARATION

Yield: 1 serving

1. Marinate chicken: In a covered plastic container, marinate boneless chicken leg in pickle juice[1] for 30 minutes, up to overnight.
2. Batter/dredge chicken: Remove chicken leg from pickled brine and soak in buttermilk. Combine all-purpose flour, paprika, salt, and black pepper. Mix until uniform. Dredge chicken in dry flour mixture and shake off any excess.
3. Deep-fry chicken: With fryer at 325°F, fry for about 8 minutes, until internal temperature reaches 165°F. Pull chicken and top with a slice of American cheese.
4. Assemble sandwich in this order: Toasted brioche bun heel brushed with garlic aioli, fried chicken, shaved yellow onions, pickles, and toasted brioche bun crown.

1 Pickle juice acts as a brine for the boneless chicken legs, adding flavor and helping to retain moisture when fried.

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