

Spicy Chicken Sandwich

Makes four sandwiches

1 fillet of chicken breast — cut into 4 pieces
4 Brioche buns
Butter for grilling buns
Dill pickle slices
Oil for frying chicken —

FOR THE BRINE:

1 cup buttermilk
2 teaspoons salt
1 teaspoon garlic powder
Habanero sauce — optional and as much as you want

Whisk all of the ingredients in a bowl.

FOR THE COATING:

Step one:

1 cup flour
2 tablespoons baking powder
1 teaspoon salt
1/4 teaspoon paprika
1/4 teaspoon garlic powder
1/2 teaspoon cayenne or other chili powder
1/2 teaspoon black pepper

Mix all of the ingredients in a shallow bowl and set aside.

Step two:

1 egg
1/2 cup buttermilk

Whisk together in a shallow bowl and set aside.

FOR THE SAUCE:

1 tablespoon mayo
1/4 teaspoon paprika
Hot sauce

Mix all the ingredients and set aside.

FOR THE BUNS:

Spread softened butter on the insides and place on a hot dry skillet. Grill until nicely browned. Set aside.

Start by filleting the chicken breast. Clean out all the extra pieces of fat on the breast and fillet from the fat part all the way down to the other end. Use a sharp knife. Fillet a 1/2 inch thick slice, approximately.

This will be enough for 4 sandwiches. Freeze the left over breast for another day.

Place the chicken fillet between plastic wrap and pound with a meat mallet, on both sides. The purpose here is to thin out the breast but not destroy it.

Cut the breast into 4 pieces and place them into the brine. Cover the bowl and refrigerate for a minimum of 30 minutes or up to overnight.

When you are ready to make your sandwich — heat about 3 cups of a high smoking oil (vegetable, canola, avocado, peanut) in a deep skillet until it registers 350F (175 C).

Place your bowl of prepared flour next to the prepared egg.

Remove the chicken from the buttermilk brine (discard the brine) and dunk it into the flour. Coat all sides and shake off the excess.

Place the coated chicken in the egg mixture and coat well. Shake off excess and transfer to the flour again. Coat it well.

Fry the chicken until it is golden brown — carefully flipping it midway through. The chicken will take between 8 to 10 minutes to be done, depending on how thick it is. It should register 165 F (74 C). Transfer the cooked chicken onto a paper towel lined dish to drain the excess oil.

Smear sauce on the bottom part of your grilled bun. Add a piece of fried chicken. Top with pickle slices. Smear more sauce on the inside of the top bun and cover. Enjoy!