ALMOST FAMOUS BUTTERMILK FRIED CHICKEN SANDWICH WITH LOUISIANA SAUCE

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 servings

For the chicken marinade:

- 2 boneless skinless chicken breasts
- 1 cup buttermilk
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- 1 teaspoon black pepper
- ¼ teaspoon kosher salt

For the breading:

- 1 cup flour
- ½ cup corn starch
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper (for spice)
- 1 teaspoon salt
- ½ teaspoon pepper

For spicy mayo:

- ½ cup mayo
- 1 teaspoon hot sauce
- 1 teaspoon paprika or Cajun seasoning
- ½ teaspoon garlic powder

To assemble:

- 4 medium-sized brioche buns
- 1 tablespoon butter
- Mayonnaise
- Sliced pickles
- 3-4 cups canola oil for frying

Directions:

To marinate chicken:

- Pound chicken breasts in between two pieces of parchment paper or plastic wrap

- Cut each chicken breast in half crosswise to make 2 small pieces of chicken about the same size as the bun
- In a large bowl, add buttermilk, paprika, garlic powder, salt, and black pepper
- Add the chicken to the mix and place in the fridge to marinate 12-24 hours

To cook chicken:

- Heat oil in a large heavy-duty skillet or pot on medium temperature until the temperature reaches 350 degrees F
- In a medium shallow bowl, whisk the flour, cornstarch, and spices
- Drizzle 2-3 tablespoons of the buttermilk batter into the flour mixture and mix it through with a fork
- Working with one piece at a time, dredge chicken in the flour mixture and press flour on the top of the chicken to form a thick crust
- Transfer chicken to hot oil and fry for 3-5 minutes per side or until the outside is crispy and golden and the internal temperature reaches 165 degrees F

To assemble:

- Melt 1 tablespoon butter in a large saucepan and toast buns face down until golden and crisp
- Whisk all the ingredients for the mayo in a small bowl and spread a generous layer of mayo on each bun
- Top with pickles and chicken and enjoy hot