

Fried Chicken Sandwiches with Pickle-Jalapeno Slaw

FROM THE KITCHEN OF
DEBBIE MACOMBER

Make these restaurant-worthy sandwiches at home! Slaw doesn't go next to this awesome fried chicken sandwich; it goes on the sandwich, along with a healthy dose of garlic mayo.

Makes 4



Ingredients

Garlic Mayo:

½ cup mayonnaise
¼ plus 1/8 teaspoon garlic powder
Pinch ground black pepper

Slaw:

4 cups coleslaw mix
½ cup Bread and Butter pickle slices,
plus ¼ cup pickle juice
1 jalapeno, seeds removed, thinly
sliced

Chicken:

2 cups flour
1 tablespoon ground black pepper
¾ teaspoon kosher salt
1 cup buttermilk
2 boneless, skinless chicken breasts
Kosher salt, for sprinkling

2 quarts vegetable oil, for frying
4 Brioche buns
Extra Bread and Butter pickle slices,
for serving

Directions

In a small bowl, whisk together all garlic mayo ingredients to combine. Cover and refrigerate until ready to serve.

In a medium bowl, toss together slaw ingredients. Cover and refrigerate until ready to serve.

Attach a deep-fry thermometer to the side of a deep pot (like a Dutch oven). Heat oil to 350°F. Line a baking sheet with foil, then paper towels. Set a wire rack inside the baking sheet. Set aside.

While oil is heating, whisk together the flour, black pepper and salt in a shallow bowl. Pour the buttermilk into another shallow bowl.

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Directions Continued...

Slice the chicken breasts in half horizontally to create four thinner cutlets. Dip each cutlet into the flour mixture, then the buttermilk, then again in the flour. Slowly lower into the hot oil, and cook until golden brown and cooked through, about 5 minutes (two pieces can be fried at a time, as long as they don't touch). Use a spider skimmer to transfer fried chicken from hot oil to wire rack. Immediately sprinkle both sides with salt. Repeat with remaining chicken.

Toast the Brioche buns, then slather with garlic mayo. Place a piece of chicken on the bottom bun, then top with slaw and top bun, plus extra pickles if desired. Enjoy immediately.