

Zach's Chicken Sandwiches

Ingredients

General

- 1 large bottle of vegetable oil
- 1 lb of chicken, or 6 breast halves
- 6 brioche rolls
- 1 stick of butter

Breading

- 2 cups of AP flour
- 1 tbsp of ground black pepper
- 1 tsp of kosher salt
- 1 cup of buttermilk

Cole Slaw

- 4 cups of shredded cabbage
- 1/2 of a small red onion
- 1 jalapeno
- 1/2 cup bread and butter pickle juice
- 1/3 cup bread and butter pickles

Spicy Mayo

- 1/2 cup regular mayonnaise
- 1 tbsp Louisiana hot pepper sauce
- 1 glove of garlic or 1 tsp of granulated garlic

Directions

- 1) Mix together mayo, minced garlic (or powder), hot pepper sauce. Chill until dinner
- 2) In a large bowl, combine cabbage, diced red onion, diced jalapeno, diced pickles and pickle juice. chill until dinner
- 3) Pour oil into a deep pan or frying pot and heat.

- 4) In a large bowl, whisk together flour, black pepper, and salt.
- 5) Pour buttermilk in a separate bowl that is easy to dip chicken into.
- 6) Spread butter over rolls and toast on a pan on the stove top until browned and then keep heated on a cookie sheet in the oven at 225 until ready to make sandwiches.
- 7) When oil is ready, dip chicken breasts in flour mixture, then into buttermilk and then back into flour mixture. Shake off excess flour and slowly drop into heated oil.
- 8) Cook chicken 3 1/2 minutes on either side, or until 165 degrees internally.
- 9) Lightly salt chicken after done cooking.
- 10) Bring rolls out of the oven.
- 11) Assemble sandwiches starting with the spicy mayo, then the chicken, then the cole slaw, then the pickles.

Enjoy!

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