# 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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