



Recipes by Peter

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THE ULTIMATE FRIED CHICKEN SANDWICH!

Ingredients:

Marinade:

2 Cups Buttermilk
½ Teaspoon of Onion Powder
1 Large Jalapeno, Sliced Long Ways and Seeds Removed

For the Chicken

3 Boneless Skinless Chicken Breast

Flour Dredge

3 1/2 Cups AP Flour
4 Tablespoons Baking Powder
1 Tablespoon Kosher or Sea Salt
2 ½ Teaspoons Smoked Paprika
1 Teaspoon Dried Dill
1 1/2 Teaspoons Black Pepper
1 Teaspoon Onion Powder
1 Teaspoon Salt, Pepper, Garlic blend, such as Kinders 'The Blend'

6 Potato Bread Buns
1 Cup Buttermilk Ranch Dressing
1 Teaspoon of Dried Herbs Blend, such as ¼ tsp thyme, ¼ tsp rosemary, ¼ tsp oregano, ¼ tsp parsley
2 Dill Pickles, I prefer to buy whole dill pickles and slice them in thicker slices
Green Leaf Lettuce

Canola or Peanut Oil for Frying

Preparing the Marinade

Pour 2 cups of buttermilk in a bowl, add the onion powder and mix well. Slice the jalapeno lengthwise and remove the seeds, set aside.

Preparing the Chicken

Put the chicken breast one at a time into a plastic bag, and using a meat mallet pound the chicken to flatten so the breasts are about ½" thick throughout, this will allow for even cooking. Slice each breast in half width wise.

Place the chicken breast halves in the prepared marinade, snuggle the jalapeno on top of the chicken, push the jalapeno into the marinade. Cover with plastic wrap and let this sit in the refrigerator overnight, 8-24 hours.

Preparing the Dredge

Place all ingredients for the dredge into a large bowl and mix with a fork or whisk to combine well.

Preparing the Sauce

Put the ranch dressing into a small bowl and mix in the dried herbs.

Set up a sheet pan with a wire rack next to the bowl that has the flour mixture. You'll use the sheet pan to set the chicken on after you pass the chicken through the dredging process. The chicken needs to sit on the sheet pan wire rack for about 15 minutes to allow the battered chicken to homogenize for the cooking process.

Place another sheet pan with another wire rack into an oven. Turn on the oven and let the oven preheat to 300 degrees.

Pour the canola oil into a Dutch oven or deep fryer so that you have about 2" of oil in the Dutch oven or deep fryer. Make sure the oil does not come past the halfway full point of the vessel you are using to cook the chicken. You need to heat the cooking oil to 350-370 degrees. I used a candy thermometer to let me know when the oil was at temperature.

Place the bowl of marinated chicken (leave chicken in the marinade) next to the bowl that has the flour dredge mixture, and next to this bowl place the sheet pan with the wire rack. From left to right – marinated chicken (l), flour dredge bowl (c), sheet pan with wire rack (r).

Take one piece of the chicken and place it in the flour dredge. Use your hands to cover the chicken piece with the flour and press the chicken firmly into the flour. Turn the chicken over and again press the chicken firmly into the flour. Now take the chicken and drag the chicken back through the marinade and repeat the same process as before, pressing the now very wet chicken back into the flour mixture. Be sure you have no wet spots on the chicken.

Place the now battered chicken onto the sheet pan with the wire rack. Repeat these steps with all remaining pieces of chicken.

OK – oven is preheated, the oil is ready.

You will cook the chicken in batches, depending upon the size of your cooking vessel. I cooked 2-3 pieces at a time. The chicken needs to cook for 5-8 minutes, until the chicken temps at 165 degrees (F) on a quick read thermometer.

Once the chicken has cooked and you remove the chicken from the fryer, immediately salt and pepper the hot chicken and sprinkle the chicken with a small amount of dried dill. Place the cooked, seasoned chicken on the sheet pan in the oven and continue frying the remaining pieces. Be sure to season the chicken pieces as soon as you take them out of the fryer!

While cooking the chicken place your buns in the oven so they can toast a bit. I put my buns on the same sheet pan as the cooked chicken in the oven.

Now let's build the sandwich. Place a tablespoon of the ranch dressing on the bottom part of the bun. Place a piece of lettuce on top of the prepared bun, place one piece of chicken on top of the lettuce. Add pickle slices (tomato and cheese if you want). Use another tablespoon of ranch dressing on the top of the bun. Add the top of the bun to top off the Ultimate Fried Chicken Sandwich.

Send me a message and let me know what you think. Is this one of the best chicken sandwiches you have ever eaten? It was for me!

Have any questions? Email me at peter@cookingwithpeterok@gmail.com