

Fried Chicken Sandwich

Makes 4 Sandwiches

Slaw

1 head	Cabbage, shredded (green or red)	1 ½ tsp	garlic powder
½ ea	red onion, thinly sliced	1 tbsp	pickle juice (optional)
½ cup	mayonnaise	1 ½ tsp	celery seed (optional)
1 tbsp	sriracha (or other hot sauce)	To Taste	Salt & Pepper

Chicken

1 cup	Buttermilk	2 tbsp	Ground Black Pepper
1 pkg	SVO Boneless Skinless Chicken Thighs	1 tbsp	Garlic Powder
3 cups	All Purpose Flour	2 tsp	cayenne pepper
3 tbsp	Kosher Salt	As Needed	Frying Oil
4 ea	Sandwich Buns & Bread & Butter Pickles		

1 Combine chicken and buttermilk in an airtight container in the refrigerator and allow to marinate at least 6 hours or overnight.

2 Remove chicken from the refrigerator.

3 Fill a large pan or cast iron skillet with ½" of oil and set over medium high heat until the oil reaches a temp of 350 degrees.

4 Mix flour and spices in a large bowl or pan. Take chicken from buttermilk, shake off excess and place into flour. Cover completely with flour and press down to help flour adhere. Remove chicken from flour and shake off excess. Place on a plate and repeat with remaining chicken.

5 Drop chicken into hot oil, one piece at a time. Be careful not to overcrowd the oil or the chicken will become soggy and oily instead of crisp. Work in batches if necessary. Fry chicken until cooked through, roughly three minutes per side.

6 Once golden and cooked through, remove from oil onto a wire rack or paper towels. To assemble sandwiches, pile pickles, the thigh, then slaw onto bun. Enjoy!

