

Copycat Chick-Fil-A Sandwich

Active Time

35 Mins

Total Time

1 Hour 30 Mins

Yield

Serves 4 (serving size: 1 sandwich)

By ADAM HICKMAN

WELL DONE

Your favorite fast food sandwich just got a little bit better. Soaked in a tangy, pickle juice solution, the chicken is then dredged in flour and tossed in an egg mixture. After a hot pan sear, the chicken breasts acquire a crispy, crunchy outside, while maintaining a succulent, flavorful interior. Served with toasted buns and adorned with pickle chips, this sandwich will make you seriously wonder why you'd ever go back to the drive-thru.

Ingredients

3/4 cup dill pickle juice

2 tablespoons granulated sugar

4 (4-oz.) boneless, skinless chicken breasts

1/3 cup whole buttermilk

1/4 teaspoon cayenne pepper

1 large egg

1 1/4 cups (about 5 3/8 oz.) all-purpose flour

3 tablespoons cornstarch

2 tablespoons powdered sugar

2 tablespoons powdered milk

1 1/2 teaspoons kosher salt

1 teaspoon black pepper

1/2 teaspoon paprika

1/2 teaspoon baking powder

1/4 teaspoon baking soda

2 1/2 cups peanut oil

How to Make It

Step 1 Stir together pickle juice and granulated sugar in a shallow dish until sugar dissolves. Add chicken breasts; cover and chill 40 minutes. Remove from brine, and pat dry.

Step 2 Whisk together buttermilk, cayenne, and egg in a second shallow dish. Whisk together flour, cornstarch, powdered sugar, powdered milk, salt, pepper, paprika, baking powder, and baking soda in a third shallow dish.

Step 3 Dredge brined chicken in flour mixture to coat, and shake off excess. Toss chicken in egg mixture to coat, and then back to flour mixture to dredge again. Press flour mixture to adhere to chicken, and place on a wire rack. Chill 15 minutes. Heat oil to 325°F in a medium saucepan over medium-high.

Step 4 Carefully add chicken breasts to hot oil, 1 at a time, turning occasionally, until cooked through, 4 to 6 minutes. Let drain on a wire rack set in a baking sheet lined with paper towels.

2 tablespoons unsalted butter

4 hamburger buns, split

8 dill pickle chips

Step 5 Heat a large nonstick skillet over medium. Spread butter evenly on cut sides of buns. Place buns, buttered side down, in skillet; cook until toasted, about 30 seconds. Place 2 pickle chips on each bottom bun, and top with chicken and bun top. Wrap each sandwich in a piece of aluminum foil, and let stand 3 to 5 minutes before serving.