

Forbidden Chicken Sandwich Riff
Based on Hoagito's of Belmar & Oakhurst NJ
Adapted by Donna Walsifer

Disclaimer:

This recipe was based on watching a YouTube video from The Travel Channel's show "Food Paradise." No specific measurements were given in the video and based on my years cooking, I estimated the dredge ingredient quantities and oil cooking temperature.

You can increase quantities based on how many chicken pieces you're preparing; I made two boneless, skinless breasts

Boneless, skinless chicken thighs or boneless, skinless chicken breasts

½ cup All-purpose flour

¼ teaspoon Kosher salt – ¼ teaspoon

¼ to ½ teaspoon Freshly ground black pepper

½ cup Buttermilk

Brioche sandwich rolls

On a sheet of waxed paper, or a glass dish, add flour and season with freshly ground black pepper and kosher salt.

In low sided dish or pan, add buttermilk.

Take your boneless chicken pieces and dredge in flour, buttermilk and then flour again.

Preparation:

- Canola, peanut oil, sunflower and safflower oil have high smoke points, a range of 450°-500° F. I used peanut oil as that is what I had on hand.
- For the crispiest fried chicken, deep frying is the way to go. I used a [stovetop deep fryer](#) and an instant read thermometer to monitor oil temperature.

I preheated my oil to approximately 250-300° for my low temperature frying. Once the cutlets were lightly golden, I removed them and increased the flame to medium-high to high. I was looking for a temperature of 350-375°. I placed the cutlets in the fryer for a second time to finish cooking. In between frying you may want to keep the chicken warm in an oven set to 250°. DO NOT WALK AWAY FROM THE STOVE as you need to closely monitor the oil as it boils.

To assemble, place chicken on roll. Drizzle with honey sriracha sauce, carrot and daikon slaw and top with creamy garlic mayo.