



Nashville Hot Chicken Sandwich

Ingredients Needed for Nashville Hot Chicken Sandwich

- 1 package of Aunt Millie's Stadium Honey Hamburger Buns
- 2 medium chicken breasts, sliced into 4 cutlets
- 16 ounces (1 jar) of bread and butter pickles
- coleslaw, homemade or pre-made
- 4 tablespoons mayonnaise



For Breading and Frying

- 1 cup all purpose flour
- 1 tablespoon hot sauce of your choice
- ½ cup buttermilk
- ½ cup frying oil
- 2 teaspoons brown sugar
- 2 teaspoons cayenne powder
- 1/4 teaspoons chili powder
- 1/4 teaspoons paprika
- 1/2 teaspoons garlic powder
- Salt and Pepper to taste

Directions for Nashville Hot Chicken Sandwich

1. Slice the chicken into cutlets, and place in a glass bowl with a sprinkle of salt and pepper. Cover with plastic wrap and place in the fridge for 30 minutes to an hour.
2. In a shallow bowl, mix the all-purpose flour with salt and pepper. In a second bowl, whisk the buttermilk with hot sauce.
3. Add a tablespoon of the buttermilk mixture into the flour, then using your hands rub the flour to create little crumbles.
4. Remove the chicken from the fridge. Dredge the chicken in flour and shake off any excess, then dip in buttermilk, and back into the flour. Shake off any excess flour.
5. Heat 1-2 inches of oil in a dutch oven to 350°F. Add chicken, 2 pieces at a time and fry for 3-4 minutes on each side, until golden brown
6. Once the internal temperature reaches 160°F. Remove chicken immediately and place on a cooling rack in the oven to keep it warm as you fry the rest.
7. For the Nashville hot sauce, in a small bowl combine the sauce ingredients. As you are frying the chicken, take about half a cup of the hot oil and cover the spices with it. Mix quickly and baste the chicken with it. Make sure to do this while the chicken is still hot to avoid greasy chicken.
8. Spread mayo on your Stadium Honey Hamburger Buns (toast buns if desired), layer on fried

chicken, coleslaw, and pickle chips. Serve and enjoy your Nashville Hot Chicken Sandwich!

