

Buffalo Fried Chicken Sandwich

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Oh. Hi. I'm not sure we've met yet. My name is Whitney Fisch. A few things about myself:

1. I have two daughters who are so cute sometimes I scrunch up my face and make a, 'GAH!' noise in order to manage the overwhelmingness of the cuteness.
2. I am a school counselor so I spend a lot of my time hanging with high schoolers, which I never thought I would love but, as it turns out, I do!
3. I LOVE BUFFALO WINGS! I WANT ALL OF THEM ALL THE TIME.



If you've been reading this blog for a while now, you may have already known the above information. I have written about my love of wings before here. It's not so much the wings as it about the sauce. I LOVE buffalo wing hot sauce. I love it so much. I want to take a bath in the stuff. As a teenager, a favorite snack of mine was canned corn mixed with my mom's buffalo wing sauce and blue cheese salad dressing. Also, did I mention that I led a super healthy lifestyle as a teenager?



As a 'foodie' and someone who loves Instagram and therefore

follows other foodies on Instagram (especially LA-based foodies), I was seeing Chef Ludo's Buttermilk Fried Chicken Sandwich all over people's feeds this summer. And then Bon Appetit magazine came out with their 'most perfect fried chicken sandwich ever' and I was done. I needed a kosher-fried fried chicken sandwich and I needed it drenched in buffalo sauce STAT! Conveniently enough, I had bottles and bottles of oil in my pantry as the Chanukah season requires some serious frying. Therefore, I made my own dang buffalo fried chicken sandwich based on Bon Appetit's recipe and it was AMAZING.



Make no mistake, the sandwich is all about composition. Do not attempt this sandwich without allowing yourself the time to pay attention to the details. This sandwich is the perfect marriage of spicy sweetness mixed with tangy coleslaw and a lightly non-dairy buttered bun. It's also crispy and crunch while still being juicy! It's a sandwich to be enjoyed on a Sunday night surrounded by loved ones who will still love you as you sniffle and slop your way through spicy hot buffalo sauce ecstasy. Pass the hand towels, this one is a keeper!



Buffalo Fried Chicken Sandwich

Chicken

1 tablespoon Diamond Crystal or 2 teaspoons Morton kosher salt
1 teaspoon light brown sugar
1 teaspoon baking powder
4 skin-on or skinless, boneless chicken thighs

Seasoned Slaw

1/2 tablespoon garlic powder
2 tablespoons fresh lemon juice
3/4 cup mayonnaise
2 tablespoons finely chopped chives
1 teaspoon celery salt
1/2 teaspoon freshly ground black pepper
2 green onion stalks, finely diced (green parts only)
1 tablespoon of Bread and Butter pickle brine
2 cups thinly sliced green cabbage

Buffalo Wing Sauce

3/4 cup Frank's Hot Sauce (I use Frank's and have only used Frank's since I was a kid so have no idea how this would taste with any other hot sauce).
2 tablespoons Worcestershire Sauce
1 tablespoon margarine
1 tablespoon brown sugar

Assembly

1 1/2 cups all-purpose flour
1/3 cup cornstarch
1 tablespoon garlic powder
1 tablespoon onion powder

1 tablespoon paprika
2 teaspoons cayenne pepper
2 tablespoons kosher salt, plus more
1 large egg, beaten to blend
1 cup almond or coconut milk
3 tablespoons hot sauce (such as Frank's)
Peanut or vegetable oil (for frying; about 8 cups)
4 soft seeded hamburger buns
3 tablespoons unsalted vegan butter, melted
Bread and butter pickles (optional but HIGHLY recommended)
plus 1 tbsp brine
Freshly ground black pepper

Directions for Prepping Chicken:

Mix salt, sugar, and baking powder in a small bowl. Season chicken all over with salt mixture (you won't need all of it). Chill uncovered on a wire rack set inside a rimmed baking sheet or on parchment paper, at least 2 hours and up to 1 day.

Seasoned Slaw:

Combine all ingredients up until the cabbage into a medium-size bowl and mix well. Taste and adjust seasoning as desired. Add in the cabbage and stir to combine. Cover with plastic wrap and chill for at least 30 minutes before serving.

Directions for Cooking Chicken:

Whisk flour, cornstarch, garlic powder, onion powder, paprika, cayenne, and 2 Tbsp. salt in a medium bowl. Whisk egg, almond milk, and 3 Tbsp. hot sauce in another medium bowl. Working with 1 piece at a time, dredge chicken in flour mixture, turning to coat and packing into crevices. Shake to remove excess; return to rack. Pour 3 Tbsp. almond milk mixture into flour mixture and work in with your fingers. Dip chicken into remaining almond milk mixture, allow excess to drip off, then pack moistened flour mixture firmly onto chicken. Gently shake off excess; return to rack. Chill at least 30 minutes and up

to 12 hours.

Pour oil into a large heavy pot fitted with thermometer to come halfway up sides. Heat over medium-high until thermometer registers 350°. Working in 2 batches, fry chicken, turning often and adjusting heat to maintain temperature, until deep golden brown, 5–8 minutes per batch. Transfer to a wire rack set over paper towels to drain.

Directions for Buffalo Wing Sauce:

In a medium-sized sauce pan, add the hot sauce and heat over medium flame. Add in Worcestershire sauce, brown and margarine and stir well. Bring to a low boil, stirring frequently. Turn heat to low and let simmer for 3 minutes, stirring occasionally. Taste a bit (if you dare) and add more brown sugar at 1/2 teaspoon at a time if you like your sauce a little sweeter. The sauce should taste spicy and sweet with a hint of sour from the vinegar in the Frank's. Turn off the flame, cover the pot with a lid and keep warm while you prepare the buns and assemble the sandwich.

Directions for Assembly:

Heat a dry large skillet, preferably cast iron, over medium. Brush cut sides of buns with margarine and, working in batches, cook, cut side down, until deep golden brown, about 2 minutes per batch.

Once done, take your cole slaw out of the refrigerator and spread a heaping spoonful onto one of the sides of buns. Add pickles to the other bun.

Pour the hot sauce into a large bowl that is big enough to dip the whole fried chicken in. Working in batches, dip one fried chicken (one at a time) into the bowl and cover with sauce. Let some of the sauce drip off into the bowl and then transfer to the buns. Do this until all chicken is complete. Serve hot and with TONS OF NAPKINS.

