

## DINNER

# NASHVILLE HOT CHICKEN SANDWICH



## INGREDIENTS

### Chicken

- 1 to 1 ½ lbs. skinless, boneless chicken breasts, cut in half length-wise to ¼" thickness, pound if necessary
- Kosher salt
- Freshly ground black pepper
- 3 large eggs
- 1 tbsp. hot sauce
- 1 c. all-purpose flour
- 1 c. bread crumbs
- 2 tsp. paprika
- 1 tsp. cayenne pepper
- 4 c. vegetable oil, for frying

### Spicy Oil

- 4 tbsp. cayenne pepper
- 2 tbsp. brown sugar
- 1 tbsp. paprika
- 1 tsp. garlic powder
- 1 tsp. chili powder
- 1 tsp. kosher salt

## SOURCE

We found this online, and made a few adjustments for our liking!

## INFORMATION

YIELD: 4 - 6 SERVINGS  
TOTAL TIME: 30 MINUTES  
PREP TIME: 15 MINUTES  
COOK TIME: <10 MINUTES

## DIRECTIONS

1. In large bowl, season chicken generously with salt and pepper.
2. Line a large rimmed baking sheet with a metal rack. In a shallow bowl, whisk together eggs and hot sauce. In second shallow bowl, add flour. In third shallow bowl, add bread crumbs, paprika, and cayenne. Pat chicken dry, then dredge in flour mixture, then egg mixture, then bread crumb mixture, and place on wire rack. Repeat until all chicken is breaded.
3. In large pot, heat oil until a thermometer inserted into pot reads 350°. Working in batches, fry chicken until golden, about 6 to 8 minutes. Scoop out ½ cup hot oil, and let remaining oil cool in pot before discarding.
4. Make spicy oil: In a large heatproof bowl or pot, whisk together cayenne pepper, brown sugar, paprika, garlic powder, chili powder, and salt. {Adjust cayenne and brown sugar for your desired spiciness}. Pour in reserved hot frying oil and whisk to combine. Brush over chicken before serving.
5. Serve on bun or not.
6. Add pickles of your choice – they really bring this together!

## NOTES

**HOT! HOT! HOT!** Make this as spicy as you want! Make sure you are testing spicy oil. If too hot, add brown sugar. If not hot enough, kick in some extra cayenne!

**You can use this for all chicken!** Grilled, wings, you name it.

**Best sides to enjoy?** Try some cole slaw or French fries. Oh, and don't forget the ranch dressing!

**Share!** Let us know how it turns out, and enjoy!

## GIRARD FAVORITES

*Collected through the years by family and friends*