

# CopyCat Chick-Fil-A Crispy Chicken Sandwich

## Ingredients

4 chicken breast halves  
1/2 cup pickle juice  
1/4 cup water  
1/2 cup milk  
1 large egg  
oil for frying  
4 hamburger buns  
Pickle, lettuce, tomato and cheese slices , for topping

For the breading:

1 cup all-purpose flour  
3 Tablespoons powdered sugar  
1/2 teaspoon paprika  
1 teaspoon freshly ground black pepper  
1/2 teaspoon chili powder  
1/2 teaspoon salt  
1/2 teaspoon baking powder  
1-2 teaspoons cayenne pepper \*optional, for a spicy chicken sandwich

For the Chick-fil-A-sauce:

1/2 cup mayonnaise  
1 teaspoon dijon mustard  
3 teaspoons yellow mustard  
2 teaspoon barbecue sauce (hickory tastes the best)  
2 Tablespoons honey  
1/2 teaspoon garlic powder  
1/2 teaspoon paprika  
1 teaspoon lemon juice

## Directions

Marinate the chicken: combine the pickle juice and water in a ziplock bag. Add the chicken breast halves and marinate for 30 minutes.

Make the sauce: Make the Chick-fil-A sauce by combining all ingredients in a bowl. Mix well and set aside.

Next, in a large bowl mix the breading ingredients together: flour, powdered sugar, paprika, black pepper, chili powder, salt, and baking powder.

In another bowl mix the milk, and egg.

Add 2-3 cups of oil to a large saucepan and heat oil to about 350 degrees F.

Coat the chicken: Dip the marinated chicken into the egg mixture, and then coat in the flour breading mixture. Now "double-dip" by repeating this step and dipping that same chicken tender back into the egg mixture and then back into the flour again!

Pan fry: Place chicken in hot oil and fry for 3-4 minutes on each side. Remove to paper towel to dry.

Assemble Sandwich: Toast the sandwich buns. Grab the Chick-fil-A sauce and smooth it on both sides of the buns. Top with lettuce, cheese, and crispy chicken! Enjoy!