

CopyCat Popeyes Chicken Tenders

Ingredients

For the Brine:

1 1/2 pounds skinless, boneless chicken breasts, cut into 12 2-ounce chicken tenders

4 cups buttermilk

1 teaspoon Louisiana-style hot sauce, such as Crystal (or more to taste)

For the Breading:

3 cups (13 1/2 ounces) self rising flour

1/2 cup (2 1/4 ounces) cornstarch

1/2 cup (2 1/4 ounces) potato starch

2 tablespoons (1 ounce) sea salt, plus more for seasoning

4 tablespoons (1 ounce) paprika

1 teaspoon (.176 ounce) baking soda

2 tablespoons (1 ounce) onion soup base, ground in spice grinder until fine

7 teaspoons (1 ounce) Italian Herb Spaghetti Sauce Seasoning Mix, finely ground

Oil for frying

Directions

Brine the chicken: In a large, nonreactive bowl or Ziploc bag combine the chicken, buttermilk, and hot sauce; cover and refrigerate overnight.

Bread the chicken: Sift all breading ingredients 3 times through a flour tamis (see Note) or very fine mesh strainer into a large bowl, discarding any lumps. Working in batches, remove 4 or 5 tenders at a time from the buttermilk marinade and toss in the breading, coating well. Transfer to a baking sheet and let rest until the breading adheres, 15 to 20

minutes.

Fry the chicken: While the chicken rests, add 2 inches of oil to a large (at least 6-quart) pot and heat to 300°F.

Working in batches, fry 4 to 5 tenders at a time until brown and crisp, 5 minutes per batch. Remove to a paper towel to drain. Once all the chicken is fried, season lightly with salt and serve with the biscuits.