

CopyCat Popeyes Famous Chicken Sandwich

Ingredients

Chicken Marinade:

2 chicken breasts, pounded and cut in half to sandwich size
1 cup full-fat buttermilk
1 teaspoon paprika, cayenne, sea salt, pepper
1 tablespoon Louisiana hot sauce

Chicken Breading & Frying:

1.5 cups all purpose flour
3/4 cup corn starch
1.5 tablespoons paprika
1.5 tablespoons garlic powder
1.5 tablespoons onion powder
1.5 tablespoons Cajun seasoning
1.5 tablespoons cayenne pepper
2 teaspoons fine sea salt
2 teaspoons ground pepper

Spicy Mayo & Assembly:

3/4 cup mayo (Duke's preferred)
2 tablespoons Louisiana hot sauce
1 teaspoon paprika
2 teaspoons Cajun seasoning
1 teaspoon cayenne pepper
1/2 tsp garlic powder
2 tablespoons butter
4 Brioche buns
Kosher dill pickle slices

Directions

4-24 hours before serving, marinate the chicken. In a medium bowl, add the buttermilk and all marinade ingredients. Mix

well. Place the prepared pounded chicken breasts into the marinade, be sure it's fully submerged. Cover tightly and refrigerate.

Prepare the spicy mayo by mixing all ingredients in a small bowl; mayo, hot sauce, paprika, Cajun, cayenne and garlic powder. Cover and set aside in the fridge to allow time for the flavors to meld together while frying.

Breading & Frying:

In a heavy duty pot, heat oil to 350 degrees. While the oil is heating, prepare a landing destination for the finished chicken. I use a wire cooling rack with paper towels lined below it to catch any drippings.

Prepare the dry flour mixture by combining all the breading ingredients in a medium bowl. Remove the chicken marinade from fridge, scoop 1/3 cup of the marinade liquid and add it into the flour mixture. Use a fork to mix the liquid into the flour mixture.

Remove the chicken one at a time from the marinade and pat excess moisture with paper towels before placing in the flour mixture. Coat chicken thoroughly with flour mixture, adding more marinade liquid as needed. Place the chicken into the oil, frying for 4-6 minutes. Remove the chicken and place onto lined baking sheet. Let the chicken rest for a few moments, then return to the fry oil for another minute. (Double dipping in the oil creates extra crispiness!)

Prepare the sandwich:

In a pan or cast iron skillet, heat to medium. Once hot, add the butter and place both sides of the buns face down into the buttered surface. Toast until edges of the buns are buttery crisp.

Assemble the sandwich: generously add spicy mayo to both sides of the buns. Add 4 pickle slices to bottom bun, add chicken breast and place top bun. Enjoy!