

Ultra-Crispy

Nashville Hot Chicken

Sandwich

⌚ Prep: 25m

🔥 Cook: 20m

❄️ Rest: 1h

Σ Total: 105m

🍽️ 4 servings



COOKING SEQUENCE & CHECKPOINTS

1

Pickle Buttermilk Marinade

⌚ 1h (60m)

Whisk cultured buttermilk (1 cup), dill pickle brine (0.5 cup), hot sauce (2 tbsp), egg (1), and 1 tsp kosher salt. Submerge chicken thighs (4 large) and marinate in the fridge for 60 minutes.

✓ Checkpoint: Cold, brined chicken thighs.

2

Craggy Double Dredge

⌚ 25 min

Whisk all-purpose flour (2 cups), cornstarch (0.25 cup), and remaining 1 tsp kosher salt. Drizzle 3 tbsp of the marinade into the flour and rub to form craggy bits. Dredge chicken in the flour mix, dip back into the buttermilk bath, then press firmly into the flour again and rest 5 minutes on a rack.

✓ Checkpoint: Chicken covered in rugged dry shaggy crust.

3

Deep Fry at 350°F

⌚ 12 min

Heat peanut or canola frying oil (6 cups) to 350°F (175°C). Fry chicken for 6 to 8 minutes until golden-brown and internal temperature reaches 175°F–185°F (79°C–85°C) (above the 165°F / 74°C USDA minimum). Drain on a wire rack.

✓ Checkpoint: Shatteringly crispy deep-golden crust.

4

Bloom Spices & Assemble

⌚ 8 min

Carefully whisk 0.5 cup of the hot 350°F frying oil into cayenne pepper (3 tbsp), smoked paprika (1.5 tbsp), garlic powder (1 tsp), and dark brown sugar (2 tbsp). Brush liberally over both sides of the fried chicken, then stack on butter-toasted brioche buns (4) with mayonnaise (0.25 cup), creamy coleslaw (1.5 cups), and dill pickle chips (12).

✓ Checkpoint: Glistening red hot chicken sandwich ready to serve.

🛡️ FOOD SAFETY & INTERNAL TEMPERATURE: 165°F (74°C) MANDATORY USDA SAFE MINIMUM INTERNAL TEMPERATURE FOR ALL POULTRY

USDA Poultry Safety Minimum (≥165°F / 74°C) vs Dark-Meat Texture Target (175°F–185°F / 79°C–85°C): All poultry is microbiologically safe at the mandatory USDA minimum of 165°F (74°C). Cooking chicken thighs, drumsticks, and bone-in quarters to 175°F–185°F (79°C–85°C) melts collagen and yields a noticeably more tender, succulent bite.

👁️ MASTER DONENESS CHECKPOINT:

Crimson-glazed, shatteringly crunchy crust yielding to incredibly succulent dark meat, tempered by crisp dill pickles.

🔬 WHY IT WORKS:

Hot Fry–Oil Bloom: Ladle hot 350°F frying oil over the dry cayenne, paprika, and brown sugar mix to instantly bloom oil-soluble capsaicin without scorching.

⚠️ TROUBLESHOOTING:

Breading falls off the fried chicken: After double-dredging, rest the coated chicken on a wire rack for 5 minutes before dropping into the hot oil.

MISE EN PLACE / INGREDIENTS

[17]

- ☐ 4 large (1.5 lbs) Boneless, skinless chicken thighs
- ☐ 0.5 cup Dill pickle brine
- ☐ 1 unit Large egg
- ☐ 0.25 cup Cornstarch
- ☐ 6 cups Peanut or canola oil (for deep-frying)
- ☐ 2 tbsp Dark brown sugar
- ☐ 1 tsp Garlic powder
- ☐ 1.5 cups Creamy cabbage coleslaw
- ☐ 12 chips Thick-cut kosher dill pickle chips
- ☐ 1 cup Cultured buttermilk
- ☐ 2 tbsp Louisiana-style hot sauce
- ☐ 2 cups All-purpose flour
- ☐ 2 tsp Kosher salt
- ☐ 3 tbsp Finely ground cayenne pepper
- ☐ 1.5 tbsp Sweet and smoked paprika blend
- ☐ 4 units Brioche burger buns, butter-toasted
- ☐ 0.25 cup Mayonnaise

🛒 US SUPERMARKET BRAND GUIDE

Ground Cayenne Pepper: Badia Ground Cayenne Pepper

Pure heat with vivid brick-red color that emulsifies into frying oil. • 📍 Spice aisle.

Brioche Buns: St Pierre Brioche Burger Buns

Pillowy buttery structure that stands up to heavy crispy chicken breasts. • 📍 Bakery / Bread department.