

Crispy Buttermilk Fried Chicken Sandwich

⌚ Prep: 30m 🔥 Cook: 20m 🕒 Rest: 2h ⚡ Total: 170m 🍴 4 servings



Video ref: Joshua Weissman

MISE EN PLACE / INGREDIENTS [16]

- ☐ 4 large (1.5 lbs) Boneless, skinless chicken thighs
- ☐ 2 cups Cultured whole buttermilk
- ☐ 0.25 cup Dill pickle brine
- ☐ 2 tbsp Louisiana style cayenne hot sauce (Crystal or Frank's RedHot)
- ☐ 2 cups Unbleached all-purpose flour (King Arthur All-Purpose)
- ☐ 0.5 cup Pure cornstarch (Argo Corn Starch)
- ☐ 1 tsp Baking powder
- ☐ 1.5 tbsp Kosher salt, divided
- ☐ 1 tsp Freshly ground black pepper
- ☐ 1 tbsp Garlic powder
- ☐ 1 tbsp Smoked paprika
- ☐ 6 cups Peanut or canola oil for deep-frying
- ☐ 4 units Artisan brioche burger buns, butter-toasted
- ☐ 0.5 cup Spicy mayonnaise (mayonnaise mixed with hot sauce and garlic powder)
- ☐ 12 slices Crisp dill pickle chips
- ☐ 1 cup Finely shredded iceberg lettuce

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Cornstarch: Argo 100% Pure Corn Starch
Contains zero gluten; weakens flour gluten to help ensure a brittle, glass-like crunch that never gets soggy. ● 📌 Baking aisle.

Hot Sauce: Crystal Louisiana Pure Hot Sauce
Balanced vinegar punch and cayenne pepper heat that tenderizes dark meat. ● 📌 Condiment aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Buttermilk & Pickle Brine Marinade

⌚ 2h (120m)

Whisk buttermilk with pickle brine, hot sauce, half the kosher salt, black pepper, garlic powder, and paprika. Submerge chicken thighs and chill for 2 hours.

✓ Checkpoint: Submerged, flavorful tenderized chicken thighs.
- 2

Create the Shaggy Dredge

⌚ 5 min

Whisk flour, cornstarch, baking powder, and remaining kosher salt, black pepper, garlic powder, and paprika. Drizzle 3 tablespoons of the buttermilk marinade into the flour and pinch with fingers to create flaky pebbles.

✓ Checkpoint: Textured flour mixture filled with micro-clusters.
- 3

Press to Coat

⌚ 8 min

Lift thighs from buttermilk and press firmly into the textured flour, squeezing so flakes adhere tightly. Rest on a wire rack for 5 minutes.

✓ Checkpoint: Chicken completely blanketed in shaggy dry coating.
- 4

Fry to Golden Glory

⌚ 10 min

Fry in 350°F (175°C) peanut or canola oil for 6 to 8 minutes, flipping once until internal temp reaches ≥165°F (74°C) (or 175°F–185°F for peak thigh tenderness). Season immediately with salt; serve on toasted brioche buns with spicy mayonnaise, shredded lettuce, and dill pickles.

✓ Checkpoint: Monumental crispy fried chicken sandwich.

🛡️ **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:**
Heavily armored, deeply golden craggy crust with an audible crunch, yielding to ultra-juicy savory meat.

🔬 **WHY IT WORKS:**
The Liquid Drizzle Crust Technique:
Flicking 3 tablespoons of buttermilk marinade into the seasoned flour and rubbing it between fingers creates miniature dough pebbles that weld to the chicken for jagged craggy edges.

⚠️ **TROUBLESHOOTING:**
Coating turned dark brown before meat reached 165°F (74°C) or turned soggy:
Preheat oil to 365°F (185°C) before adding chicken so it stabilizes at 350°F (175°C) during the 6 to 8 minute fry.