

## **THE DEARBORN BUFFALO CHICKEN SANDWICH**

Created by Executive Chef Aaron Cuschieri

RECIPE MAKES 2 SANDWICH

### **FOR THE CHICKEN**

2x 8oz boneless skinless chicken breast

1 C buttermilk

1.5 C seasoned flour (see recipe below)

A/N kosher salt

METHOD:

Heat oil in deep fryer to 300F. soak the chicken breasts in the buttermilk for 4 hours. Remove the chicken from the buttermilk and toss in the seasoned flour. Make sure there is a very thick layer of flour on the chicken. Place the floured chicken in the fryer and cook for approx. 12-15 minutes. The outside should be very crispy and the internal temperature of the chicken should be 165F. season the outside of the chicken with salt.

### **FOR THE SEASONED FLOUR** (makes approx. 1 qt)

4C AP flour

1T smoked paprika

2t black pepper

1T garlic powder

1T onion powder

1t cayenne pepper

1T kosher salt

METHOD:

Stir all ingredients together until well combined.

### **FOR THE BUFFALO SAUCE** (makes 1 pint)

2C any hot sauce (franks, Sriracha, Crystals, etc...)

2C whole butter

METHOD:

Combine your favorite hot sauce with the butter and warm on low heat until combined. Hold warm until the chicken is ready.

### **FOR THE RAINBOW SLAW** (makes 4 qt)

1 C napa cabbage (shaved thin)

1C purple cabbage (shaved thin)

¼ C carrots (julienne)

¼ C red onion (julienne)

¼ C red bell pepper

1 lemon

2T olive oil

Pinch kosher salt

Pinch black pepper

METHOD:

Shave all vegetables as thinly as possible, in the culinary world we call it 'julienne'. Mix all together with the juice of 1 lemon, olive oil, salt and pepper. Make sure the slaw is very well mixed.

**FOR THE BOUSIN SPREAD:** (makes  $\frac{3}{4}$  Cup)

1 (5.2) oz container of Garlic and Fine Herbs Boursin Cheese

1T blue cheese crumbles

2T crème fraiche

METHOD:

Mix all ingredients together.

**TO FINISH:**

2x 4x4" ciabatta Hoagie

8 pieces dill pickle circles

2T butter

METHOD:

Once the chicken is cooked through, toss the chicken in the buffalo sauce. Slice the ciabatta in half and butter both sides. Toast the hoagie bun on a grill or flattop. Spread the Boursin cheese spread on both sides of the bun. Place the slaw on the bottom bun. Place the buffalo chicken breast on top of the slaw, top with pickled and the top bun. Cut in  $\frac{1}{2}$  and serve immediately. Make both sandwiches the same way.