Chick-Fil-A Chicken Sandwich

Ingredients

- 4 chicken breast halves
- 1/2 cup pickle juice
- 1/4 cup water
- 1/2 cup milk
- 1 large egg
- oil for frying
- 4 hamburger buns
- Pickle, lettuce, tomato and cheese slices , for topping
- **For the breading:**
- 1 cup all-purpose flour
- 3 Tablespoons powdered sugar
- 1/2 teaspoon paprika
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 1-2 teaspoons cayenne pepper *optional, for a spicy chicken sandwich

Directions

1. Marinate the chicken: combine the pickle juice and water in a ziplock bag. Add the chicken breast halves and marinate for 30 minutes.
2. Make the sauce: Make the Chick-fil-A sauce by combining all ingredients in a bowl. Mix well and set aside.
3. Next, in a large bowl mix the breading ingredients together: flour, powdered sugar, paprika, black pepper, chili powder, salt, and baking powder.
4. In another bowl mix the milk, and egg.
5. Add 2-3 cups of oil to a large saucepan and heat oil to about 350 degrees F.
6. Coat the chicken: Dip the marinated chicken into the egg mixture, and then coat in the flour breading mixture. Now "double-dip" by repeating this step and dipping that same chicken tender back into the egg mixture and then back into the flour again!
7. Pan fry: Place chicken in hot oil and fry for 3-4 minutes on each side. Remove to paper towel to dry.
8. Assemble Sandwich: Toast the sandwich buns. Grab the Chick-fil-A sauce and smooth it on both sides of the buns. Top with lettuce, cheese, and crispy chicken! Enjoy!