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**

For the Chick-fil-A-sauce

- **1/2 cup mayonnaise**
- **1 teaspoon dijon mustard**
- **3 teaspoons yellow mustard**
- **2 teaspoon barbecue sauce (hickory tastes the best)**
- **2 Tablespoons honey**
- **1/2 teaspoon garlic powder**
- **1/2 teaspoon paprika**
- **1 teaspoon lemon juice**

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
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!

Notes

- Air Fryer Chick-Fil-A Sandwich:
- Preheat fryer to 370ºF. Grease the inside basket/rack of the air fryer and place two coated chicken breasts in the air fryer. Lightly spray the top of the chicken. Cook the chicken for 11-13 minutes, flipping halfway through cook time. Assemble sandwich as instructed below.
- Baked Chick-Fil-A Sandwich:
- Preheat oven to 450ºF. Place a wire cooling rack on top of a baking sheet. Place your coated chicken breasts on the wire rack and spray both sides lightly with olive oil. Bake the chicken for 12 minutes, flip and bake for another 15 minutes or until it's cooked through.
- For a Spicy Chick-Fil-A Chicken Sandwich:
- We love spicy chicken at our house! If you'd like to add a little heat to your chicken sandwich, add 1-2 teaspoons of cayenne pepper to the flour mixture when making the breading. I like to coat my kids sandwiches in the flour first, then add the cayenne for spice, and make mine and my husbands.
- Gluten-free Adaptations: use gluten-free BBQ sauce, all-purpose flour, and buns.