

# TIM FARMER'S COUNTRY KITCHEN

## CHICKEN SANDWICH

*Boneless, skinless chicken thighs*

*Pickle juice*

*All purpose flour*

*2 eggs + 1/4 cup buttermilk*

*1 1/2 tablespoons garlic*

*Black pepper*

*Poultry seasoning*

*Salt*



Place thighs in a ziptop bag and pound until thin. Place thighs in bag and cover with pickle juice. Place bag in a bowl and put in fridge for 4-5 hours to marinate. Make station using three bowls. First bowl: All purpose flour. Second bowl: Eggs + buttermilk. Third bowl: All purpose flour + spices/seasonings. Dip chicken thighs in first bowl to coat with flour. Move to second bowl and cover all sides with egg and buttermilk. Place in last bowl and coat on all sides with seasoned flour. Repeat until all thighs are coated. Place in air fryer, or fry in traditional oil, until internal temp reaches 170 degrees.

### **SAUCE**

*Honey mustard*

*Smoked paprika*

*Brioche buns*

*Pickle*

Mix together honey mustard and paprika and spread on buns. Place chicken on bun and top with a pickle.