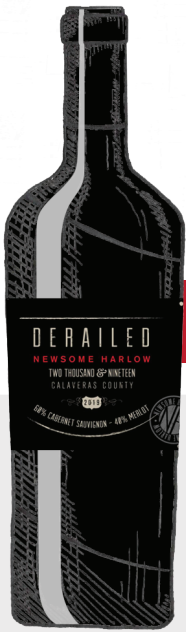


SPRING 2023 WINE CLUB FEATURED RECIPE



Super Crispy Fried Chicken Sandwich 'All Dressed Up' with a Smoked Paprika Mayonnaise



Pair With: Enjoy with a glass of 2021 Derailed 🎵 Cibo Matto's "Know Your Chicken" on the radio

Ingredients:

- 1-16 oz jar dill pickle chips, 1/2 cup brine reserved and about 60 pickle chips reserved, divided
- 6 boneless, skinless chicken thighs
- 1/2 cup buttermilk or well-stirred plain whole-milk yogurt
- 1/4 cup water
- Oil for frying

Coating/spice mixture:

- 2 cups of flour
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1/2 teaspoon black pepper
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda

Accompaniments:

- 1/2 cup mayonnaise
- 1 1/2 teaspoons smoked paprika
- 6 hamburger buns
- 2 cups shredded iceberg lettuce
- 4 ripe beefsteak tomato slices



Instructions:

Place chicken thighs in a gallon-size ziplock plastic bag. Pour in 1/2 cup pickle juice and seal bag. Massage until chicken is evenly coated with brine mixture. Place in refrigerator. Let marinate at least 2 hours or overnight. Whisk together buttermilk and water in medium size bowl. Remove chicken from brine; discard brine. Add chicken to buttermilk mixture. Mix flour and spices in a shallow bowl. Set aside. Pour oil to a depth of 1/2 inch in a 12-inch cast-iron skillet; heat oil over medium to 350°F. Working in batches, remove 3 or 4 chicken thighs from buttermilk mixture and place in flour mixture. Cover chicken with flour mixture, pressing to adhere. Lift from flour mixture and gently shake off excess. Allow chicken to rest for a few minutes, then dredge again. Carefully place chicken in hot oil, making sure not to overcrowd skillet. Cook, adjusting heat as needed to maintain oil temperature of 350°F and turning every 1 to 2 minutes, until a thermometer inserted in thickest portion of thigh registers 165°F and breading is golden brown and very crispy, 6 to 8 minutes per batch. Remove chicken from skillet and place on a wire rack set inside a rimmed baking sheet. Place in preheated oven on low temp to keep chicken warm. Mix smoked paprika and mayonnaise. Assemble sandwiches and toppings to your liking.

