INGREDIENT LIST:

4 large chicken breasts or 6 thighs Frying oil

Favorite round bun or sliced bread

Dill pickle slices

For The Marinade:

- 1 1/2 12 fl oz cans Old Style Beer
- 1 tbl sea salt
- 3 tbl hot sauce (Dark Alley Hot Sauce preferred)
- 1 tea cayenne powder

For The Dry Mix:

- 1 1/2 cups all purpose flour
- 2 tea fine sea salt
- 1 tea granulated onion
- 2 tea granulated garlic
- 4 tea chili powder
- 2 tea paprika
- 3 tea corn starch

For The Wet Mix:

1/4 cup all purpose flour

2 tbl corn starch

1/2 12 fl oz can Old Style Beer

- 1 egg
- 2 tea chili powder
- 1 tea sea salt

For Tossing The Chicken:

3/4 cup Chicago Johnnys giardiniera oil

For The Slaw:

- 4 cups shredded red &/or green cabbage
- 2 tbl cane sugar
- 3 tbl mayonaisse
- 2 tbl buttermilk
- 1 tbl apple cider vinegar
- 1/2 tea celery seed

pinch sea salt

Chicago Hot Chicken

What Hot Chicken Was Supposed To Be



START IN ADVANCE:

Start by whisking your marinade ingredients together, then pouring into a gallon zipper storage bag. Add your chicken, remove as much air as you can, & seal your bag. Refrigerate 8-24 hours.

Make your coleslaw. Whisk dressing ingredients together & toss with cabbage. Cover & refrigerate until ready to use.

Start by heating your frying oil on the stove in a pot with at least 3 inches of room to the top (so you don't bubble over when frying). Heat to 375 degrees fahrenheit.

Preheat your oven to 200 degrees. Place your giardiniera oil in an oven safe pan & keep warm in the oven.

While the oil is heating, whisk together all dry ingredients in a bowl for dredging chicken. Set aside. Whisk together all wet ingredients in a bowl for dredging chicken. Set aside.

Take your chicken out of your marinade bag & discard the marinade. Lightly pat chicken with a paper towel to remove excess

chicken with a paper towel to remove excess moisture. Dredge chicken in dry mix & shake off excess mix, set on a wire rack for 2 minutes; then dredge in wet mix & let excess run off; then dredge chicken a second time in dry mix, shake off excess, & set on wire rack for 2 minutes.

Fry your chicken in 375 degree fahrenheit oil until cooked through & coating is crispy. For thighs it's about 12-14 minutes, for breasts it's about 10-12 minutes. Remove from heat, place on wire rack over a pan & keep in your oven.

Once all pieces are cooked, toss in your heated giardiniera oil & assemble your sandwich. Bread base, dill pickle slices, chicken, slaw, bread top.



You can use bone in chicken pieces, but your frying time will be longer. Take an internal temperature on bone in pieces to at least 165 degrees fahrenheit.