



Buttermilk Fried Chicken Sliders

Chicken, Starters

Prep Time: 15 minutes **Cook Time:** 15 minutes **Total Time:** 90 minutes **Difficulty:** Medium **Servings:** 10-12 sliders

INGREDIENTS

Fried Chicken

Buttermilk Brine

4 boneless, skinless chicken thighs or tenders

1 cup of buttermilk

½ tablespoon of kosher salt

½ tablespoon of garlic powder

1 teaspoon of onion powder

½ teaspoon of smoked paprika

Breading

1 cup all-purpose flour

2 ½ tablespoons of cornstarch

1 teaspoon of baking powder

1 ½ teaspoons of garlic powder

1 teaspoon of onion powder

1 ½ teaspoons of kosher salt

½ teaspoon of black pepper

½ teaspoon of smoked paprika

Orange Aioli

¼ cup mayonnaise

2 tablespoons of freshly squeezed orange juice

1 tablespoon freshly squeezed lemon juice

¼ teaspoon salt

1 clove of minced garlic

½ teaspoon of orange zest

Slider Buns

1 package of Kings Hawaiian Dinner rolls

½ tablespoon of butter

20-30 pickles, preferably tangy and spicy pickles

DIRECTIONS

Chicken Brine:

Whisk together buttermilk, salt, garlic powder, onion powder, and smoked paprika. Pour the mixture into a large, gallon-sized storage bag. Place the chicken in the bag, seal it, and thoroughly cover it with the brine. Set aside and let the chicken set in the brine for at least 30 to 45 minutes.

While the chicken is in the brine, make your aioli and breading for the fried chicken.

Orange Aioli:

Zest 1/2 teaspoon of the orange, then cut in half. Squeeze 2 tablespoons of orange juice and set aside. Juice a lemon for one tablespoon of lemon juice, then add both juices to the mayonnaise.

Fried Chicken Breading:

Whisk the flour, cornstarch, baking powder, garlic powder, onion powder, salt, and pepper and place in a gallon storage bag.

Next, you'll cut the rolls in half and lightly butter each side. It's easiest to leave them connected and cut them later. Place them butter-side down in a non-stick pan on medium heat until they are golden brown. Remove the rolls from the pan and set aside.

Bring a pot or pan of cooking oil to 350°F, or pre-heat your deep fryer to 350°F. Once the temperature is reached, remove the chicken from the brine and place it in the bag with the flour mixture. Seal the bag and shake so that each piece of chicken is completely covered, then remove and place in hot cooking oil. Fry, turning every few minutes, for about 10-12 minutes or until a dark, golden brown. Remove from the oil, place it on a cooking rack or paper towels, and drain the oil.

While the chicken is cooling and resting, spread the aioli on both sides of the rolls. Place one to two tangy and spicy pickles on the bottom part of the roll. Next, layer the fried chicken on the bottom portion of the rolls and place the top portion of the rolls on top. Cut along the edges of the rolls using a sharp knife and serve.