

Ingredients:

- 1lb thinly sliced chicken breast
- 1 cup dill pickle juice
- 1 ½ cups buttermilk, divided
- 1 egg
- ½ cup all purpose flour
- 1 ½ tablespoon powdered sugar
- ½ teaspoon dried or fresh basil
- ½ teaspoon paprika
- Salt, pepper to taste
- Brioche bun
- Condiments for serving
- Oil for frying

Instruction:

- Start by cutting the chicken breast if it hasn't been already. Place it flat on the cutting board and slice horizontally in half.
- Cover chicken in cling wrap and tenderize with a mallet or pan. Season with salt and pepper
- Combine the pickle juice and ½ cup of buttermilk in a baking dish. Marinate the chicken for at least 30 minutes
- While chicken is marinating, combine the egg and remaining buttermilk in a bowl, whisking thoroughly. Combine the flour, powdered sugar, and spices in a different bowl.
- When chicken is done marinating, take it out and pat dry.
- Dredge the chicken first in the flour mixture, then the egg mixture, and a final time back in flour. Repeat for all cuts.
- Fill a deep pan with a shallow pool of oil. Peanut oil is typically used, but olive oil or any other cooking oil will work.
- Cook the chicken at medium/high heat, until golden brown (4-6 mins).
- Serve and enjoy and stop lining the pockets of homophobes. This also makes nuggets.

BONUS: Chick-fil-A sauce

Just combine honey mustard and a bit of mayo