

Pretzel Crusted Buffalo Chicken Sandwich
Yield: 4 Sandwiches

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		1/2 Cup	Half and Half
		1/2 Cup	Crystal Hot Sauce
1 Each			Lime, Juice
4 Each			Chicken Breast, 5 Ounces
	12 Oz		Pretzel, Snyder's Buffalo Wing Pieces
		2 Tbs	Oil, EV
4 Each			Bun, Brioche
To toast bun			VooDoo Chef Garlic Butter - see recipe
4 Each			Lettuce, Leaf
		1/2 Cup	VDC S/W Pimento Cheese - see recipe
			VDC Fatboy Quickles - see recipe

How to:

1. Combine Half and Half, Crystal Hot Sauce, and Juice of Lime into a mixing bowl. Add the lime after juicing.
2. Pour over the Chicken Breasts and marinade for a minimum of 2 hours.
3. Grind the pretzels in a food processor to a coarse grind, the consistency of Panko Crumbs.
4. Remove the chicken from the marinade and coat breasts with the crushed Pretzels.
5. Place a 12-inch cast iron skillet over high heat.
6. Brush the buns with Garlic Butter, and toast on skillet or Green Egg. Remove to plate. Top each of the bottom buns with one piece of leaf lettuce. Hold for service.
7. Add olive oil to the cast iron, heat to the sizzle point. Place the chicken breast, in the cast iron skillet. Cook for 2-3 minutes. Turn the chicken over, place in

the oven (or Green Egg, or other type of grill smoker) at a temperature of 400°F. Cook chicken until it reaches an internal temperature of 165°F.

8. Top the chicken breast with pimento cheese, divided evenly. Top with bun and serve.

