

### Pickle brined and griddled Nashville hot chicken sandwich with buttermilk ranch sauce

8 mini brioche slider buns

8 individual 3-ounce natural chicken breasts, boneless, skinless

16 pickle slices

#### Pickle brine

1 quart pickle juice (McClure's)

Clean and pat dry the chicken breasts with paper towel

Place chicken breasts in a shallow container

Completely cover the chicken breasts with the pickle juice

Refrigerate for 12 to 24 hours

#### Nashville Hot Sauce

1 cup sunflower oil

1 cup butter, melted

1 tablespoon cayenne pepper

2 tablespoons brown sugar

1 tablespoon granulated garlic

1 tablespoon paprika

½ tablespoon chili powder

Pinch Kosher salt

Whisk all ingredients together and hold warm near the griddle

#### Preparation

Lightly oil the griddle and heat until it just starts to smoke

Lay the chicken on the griddle and sear for a couple of minutes

When the chicken can turn over without sticking to the griddle – flip it once

Continue to cook until it is fully cooked and has an internal temperature of 165F

While the chicken is hot, dip into the hot sauce and hold on a wire rack over a shallow pan

#### Buttermilk ranch sauce

1 cup buttermilk

1 cup mayonnaise

1 tablespoon parsley, finely chopped

1 tablespoon dill, finely chopped

1 teaspoon granulated garlic

1 tablespoon lemon juice, fresh squeezed

1 tablespoon red wine vinegar

Pinch of Kosher salt

Whisk all ingredients together

#### Assemble

Place hot chicken on each slider bun bottom

Top with two pickle slices and a drizzle of the ranch sauce

Cover with the top bun – enjoy!