

OVERALL time: 35 mins

Buttermilk Fried Chicken Burger with Cornflake Texan Crust

Crispy fried chicken coated in a crunchy Cape Herb & Spice Texan Steakhouse Rub cornflake crust, layered into toasted burger buns for the ultimate comfort food burger.

Metric

Number of servings : 4

ingredients

Fried Chicken

- 125 ml Buttermilk
- 2 Tbsp Pickle Brine
- 40 ml Cape Herb & Spice Texan Steakhouse Rub, divided
- Salt and Pepper, to taste
- 8 Boneless, skinless chicken thighs
- 2 Cloves garlic, whole
- 5 cups Cornflakes, crushed
- 250 g Plain Flour
- 1 Large egg, lightly beaten
- Canola oil, for deep frying

To Serve

- 4 Hamburger buns, sliced and buttered
- Lettuce leaves for burger
- 125 ml Mayonnaise
- 4 Pickles, sliced
- Your favourite fries

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 15 mins

Fried Chicken

In a bowl, combine the buttermilk, pickle brine, 3 teaspoons **Cape Herb & Spice Texan Steakhouse Rub**, salt and pepper. Add the chicken and garlic cloves, then transfer to a ziplock bag or an airtight container. Marinate for 1-2 hours or overnight for the best results.

Place the cornflakes and panko breadcrumbs into a ziplock bag and crush into rough crumbs, keeping some chunky pieces for extra crunch. Mix through the remaining **Cape Herb & Spice Texan Steakhouse Rub**.

Prepare three coating stations: one bowl with flour, one with beaten egg and one with the seasoned crushed cornflakes. Remove the chicken from the marinade, allowing excess liquid to drip off. Coat each piece first in flour, then egg, and finally press firmly into the cornflake mixture until fully coated.

Allow the coated chicken to rest for 10 minutes before frying.

Heat canola oil in a deep, wide pan to 175 °C, ensuring the oil fills no more than one-third of the pan. Carefully lower the chicken into the hot oil using tongs and fry each side for 4-5 minutes, until golden brown, crispy and cooked through. Allow to rest on a wire rack to maintain crispiness.

To Serve

Lightly toast the buttered hamburger buns in a frying pan until golden. Assemble the burgers by starting with a dollop of mayo and a layer of lettuce leaves on the bottom bun. Top with one piece of chicken, then repeat with another layer of mayo and lettuce, followed by a second chicken piece. Top with mayo, lettuce and pickles and the top bun. Serve immediately with your favourite fries.

Recipe by CRUSH Magazine

<https://www.capeherb.co.za>
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