

# Southern Fried Chicken Burger with Maple Bacon, Slaw & Spicy Mayo

Holy Schamoly. Best. Burger. Ever. Big call, but I kid you not this was even better than it looks and it looks pretty darn good. Move over KFC, there is a new chicken burger on the block and it puts your pathetic excuse of dry chicken, limp lettuce and sugary bun to shame! Great footy food too...

Prep time: 30 Minutes  
Cooking time: 25 Minutes

Marinating time: 1 Hour (at least)  
\$\$ Medium Budget

Serves 6

Oil for deep frying (I used Rice Bran Oil)

3 chicken breast fillets

300ml of butter milk

1.5 cups of plain flour

1 tsp of garlic powder

1 tsp of onion powder

1 tsp of dried oregano

1 tsp of paprika

1/2 tsp of ground black pepper

1/2-1 tsp of cayenne pepper (1 if you like it spicy)

Sea salt

6 long, streaky bacon rashers, halved (you could use normal bacon or short rindless)

1/4 cup of maple syrup

4 dill pickles, thinly sliced lengthways

4 slices of tasty cheese

6 large white rolls with sesame seeds

For the Slaw:

1/4 of a red cabbage, very thinly shredded

1 large carrot, finely julienned or grated

2 spring onions, sliced into 4cm batons, then finely julienned

2 tbs of dill pickle juice

For the Spicy Mayo:

1 cup of whole egg mayonnaise

Juice of 1 lime

1/2 tsp of cayenne pepper

1/2 tsp of paprika

Sea salt and pepper

Place a large sheet of baking paper on your bread board. Place a breast fillet on the paper and holding the breast with the palm of your hand, run your knife through the fillet so you have two even, flattish halves. Repeat with the remaining fillets and then lay them flat on the paper. Tear off another sheet of paper and lay it over the top. Grab a rolling pin and give them a good pounding so they are an even thickness.

Place the fillets in a shallow baking dish and pour over the buttermilk. Cover and pop in the fridge for at least an hour.

To prepare the slaw, combine the carrot, cabbage and spring onion in a large bowl and toss with your fingers. Cover and place in the fridge while you prepare the rest of the burger. Just before serving, spoon over the pickle juice and toss to combine.

In a small bowl, combine the mayonnaise, lime juice, cayenne, paprika, salt and pepper. Refrigerate for later use.

Place another sheet of baking paper in a shallow oven tray and combine the flour, garlic powder, onion powder, oregano, cayenne, paprika, pepper and salt.

Preheat the oven to 160°C. Lay the bacon slices across a wire rack on a lined baking tray. Brush the top side with maple syrup and bake in the oven for 5 minutes before turning and basting again. Repeat the process, brushing every 5 minutes and turning for 20 minutes or until the bacon is glazed and crispy.

Heat the oil in a wok or deep fryer until nice and hot. You can test this by putting a sprinkling of the flour mixture in and if it sizzles right away it is ready. Remove the chicken from the fridge and using a pair of tongs, lift a chicken piece from the butter milk, allowing any excess to drain. Place it in the flour mixture and using your hand or tongs, evenly coat the breast fillet on both sides. Place the chicken in the wok, in batches and allow to cook for approximately 5 minutes or until golden and crispy. Place on a rack and keep warm in the oven while repeating with the other chicken pieces.

Heat a BBQ or griddle pan and toast the buns, on the cut side until golden.

To assemble the burger, lay a slice of cheese on the base of the bun and top with a good handful of slaw. Lay a breast fillet on the slaw and top with bacon slices, pickles and finally a generous dollop of spicy mayo. pop the top on and tuck in. You may need a few serviettes ☐