

Serve 4

I am not sure what draws me uncontrollably to the chicken and cheese biscuit, but it is my Kryptonite. If I am anywhere near a Bojangles' and feel I can do it without being seen, I will buy as many chicken and cheese biscuits as I have money in my pocket. In college, I lived off chicken and cheese biscuits from Hardee's, Time Out, and Sunrise Biscuit Kitchen. My preference is to have them with a slice of cheddar and doused in a hot sauce with a high vinegar content, like Texas Pete or Crystal, but I will eat a good one any way I can get it.

For this sandwich, we take boneless thighs, give them a crispy fry, top them with cheese, and load them onto a buttery biscuit roughly the size of an average cat's head. The addition of an egg never broke anyone's heart, but this is a near-perfect symphony on its own. At home, cooking it is a commitment, but the end product will be your legacy. Go forth and build an empire, my friend.

CHICKEN	EGGS
2½ cups buttermilk	3 eggs
1 cup whole milk	4 tablespoons whole milk
¼ cup dill pickle juice	½ teaspoon salt
2 teaspoons crushed dried dill	½ teaspoon black pepper
2 teaspoons cayenne pepper	2 tablespoons unsalted butter
1 teaspoon salt	
4 boneless chicken thighs	4 Black Pepper Buttermilk Biscuits (page 183)
Vegetable oil, for frying	4 slices cheddar cheese
1 egg	Cayenne Pepper Sauce (page 188) or your preferred hot sauce, for serving
SEASONED FLOUR	
3 cups all-purpose flour	
2 teaspoons salt	
2 teaspoons black pepper	
2 teaspoons paprika	
1½ teaspoons garlic powder	
1½ teaspoons onion powder	
½ teaspoon cayenne pepper	

To make the chicken, whisk together the buttermilk, milk, pickle juice, dill, cayenne, and salt and set aside. Lay the chicken thighs flat on a piece of plastic wrap and cover with a second piece. Gently pound the thighs with a meat mallet until they are about one-third larger than original size. Remove from the plastic, transfer to a stainless steel bowl, and cover with the buttermilk mixture. Refrigerate for 2 hours.

Preheat the oven to 200°F.

For the seasoned flour, stir together all the ingredients in a separate shallow bowl.

When the thighs are marinated, pour 4 to 5 inches of vegetable oil into a Dutch oven and heat to 375°F. Drain the thighs, reserving all of the marinade. Pat the thighs dry. Whisk together the egg with the reserved marinade in a shallow bowl.

One at a time, dredge the thighs in the seasoned flour, then dip into the egg wash, and finally dredge them again in the seasoned flour. Carefully drop the things into the oil and fry until deep golden brown, about 4 minutes. Remove from the oil with a slotted spoon and place on a baking sheet lined with paper towels. Place in the oven to keep warm.

To make the eggs, in a mixing bowl, whisk together the eggs, milk, salt, and pepper. Warm the butter in a large nonstick skillet for 30 seconds and swirl to coat. Add the eggs and tilt to cover the whole bottom of the pan. Turn the heat to low and cook, tilting the pan continuously to evenly distribute and cook the egg in a thin layer. As the egg begins to dry, flip it over with a spatula and remove from the heat. Remove the egg from the pan, slice it into 4 pieces, cover with a damp paper towel, and place in the warm oven with the chicken.

To assemble, split the biscuits and place 1 piece of chicken on the bottom halves. Top with the cheese and egg and as many dashes of hot sauce as you can handle. Put the tops on those biscuits, hand them out to the lucky recipients, and go to town, baby.

