

## Crispy Buttermilk Chicken Fingers with Classic Cane's Dipping Sauce

Raising Cane's Style Chicken Fingers (Crispy, Juicy & Better Than Takeout!)



**OVEN**  
**350°F**

**TIME**  
**10 min**

**TEMP**  
**165°F**

**METHOD**  
**Air fryer**

### INGREDIENTS

For the Chicken:

2 lb chicken breast, cut into strips

Oil for frying

For the Dry Batter:

2 cups all-purpose flour

3 tbsp cornstarch

1 tsp smoked paprika

Salt to taste

1 tbsp garlic powder

1 tsp black pepper

For the Wet Batter:

2 cups buttermilk

2 tbsp garlic powder

1 tbsp black pepper

1 tbsp smoked paprika

For the Cane's Sauce:

1 cup mayonnaise

4 tbsp ketchup

2 tbsp Worcestershire sauce

### DIRECTIONS

- 1.** Marinate the Chicken: Whisk together buttermilk, garlic powder, black pepper, salt, and smoked paprika. Submerge the chicken strips completely and refrigerate for at least 2 hours (overnight is even better).
- 2.** Prepare the Dry Coating: In a large bowl, whisk together flour, cornstarch, garlic powder, black pepper, smoked paprika, and salt.
- 3.** Dredge the Chicken: Remove each chicken strip from the wet batter, letting excess drip off. Press firmly into the dry mixture to fully coat. For extra crunch, double dip by returning the chicken to the wet mixture and dredging again.
- 4.** Fry to Perfection: Heat oil to 350°F. Carefully fry the chicken in batches for 8-10 minutes, flipping halfway through, until golden brown and cooked through (internal temperature should reach 165°F).
- 5.** Transfer to a wire rack to maintain crispiness.
- 6.** Make the Cane's Sauce: Whisk together mayonnaise, ketchup, Worcestershire sauce, garlic powder, black pepper, smoked paprika, and salt. Chill before serving for best flavor.
- 7.** Serve hot with plenty of sauce for dipping.

### SWAPS & NOTES

Chicken thighs can be used instead of breast for extra juiciness.

Mix 2 cups milk with 2 tablespoons lemon juice or vinegar and let sit 5-10 minutes.

Add a pinch of cayenne if you prefer a little heat.

Letting the sauce sit in the fridge for at least 30 minutes enhances the flavor dramatically.

## TIPS FOR SUCCESS

Maintain oil temperature at 350°F for even cooking.

Don't overcrowd the fryer-this lowers oil temperature and makes soggy coating.

Use a thermometer to ensure perfectly cooked chicken.

Let the breaded chicken rest 5-10 minutes before frying to help the coating stick.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/crispy-buttermilk-chicken-fingers-with-classic-canes-dipping-sauce/>