





Copycat Cane's Chicken and Sauce

-  Servings: 6
-  Prep Time: 20 mins
-  Cook Time: 24 mins
-  Total Time: 44 mins

Try this Cane's chicken recipe to get that crispy chicken tender fix at home. You can easily bread and fry this recipe for perfect golden strips you'll want to dunk in the homemade Cane's sauce.

     5 from 61 votes

Ingredients

- **3** chicken breasts, *cut into strips or 1.5 pounds chicken strips*
- **1 ¾ cup** buttermilk, *divided**
- **1 ½ tablespoons** cajun or creole seasoning, *divided*
- **1 ½ cups** flour
- **1 tablespoon** cornstarch
- **1 teaspoon** baking soda
- **1 cup** breadcrumbs, *seasoned or traditional*
- **4 cups** oil, *for frying*

For the Cane's Sauce

- **½ cup** mayonnaise
- **¼ cup** ketchup
- **¼ teaspoon** Worcestershire sauce
- **½ teaspoon** black pepper, *ground*
- **½ teaspoon** garlic powder
- **¼ teaspoon** creole seasoning

Instructions

- 1 Inside a zip bag, combine 1 cup of buttermilk and 1 tablespoon of cajun or creole seasoning. Add the chicken strips into the bag and marinate for 3 hours or overnight.
- 2 Create a breading station with two shallow dishes. In the first dish, combine the dry ingredients: flour, cornstarch, baking soda, and breadcrumbs. In the second dish or medium bowl, combine the remaining ¾ cup buttermilk and ½ tablespoon (1.5 teaspoons) seasoning.
- 3 Remove the chicken from the zip bag into a plate and discard the marinade.
- 4 First, dredge (coat) the chicken strips with the dry mixture on all sides. Then, transfer each piece into the buttermilk mixture, coat well, and go back to the dry station to re-coat the chicken strips. *Dry, wet, dry is the order before frying.*
- 5 Place coated chicken strips on a wire rack for 5 minutes, so the breading has time to dry onto the chicken. *This will help your chicken get a Cane's-like texture so don't skip that step.*
- 6 Meanwhile, heat your vegetable oil in a medium frying pan with sides. Once the oil is hot (approx. 375F), drop a few strips at a time and fry them, about 4 minutes per side, until golden brown and fully cooked. Transfer each batch of chicken strips on a paper-towel-lined tray and serve.

For the Cane's Sauce:

- 1 Mix dip ingredients in a bowl until well blended. Serve on the side to dip.