Fried Chicken

[**TEJAL RAO**](https://cooking.nytimes.com/search?q=Tejal+Rao)

* **YIELD**6 servings

* **TIME**1 1/2 hours, plus cooling

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FOR THE CHICKEN:

* **6** **boneless, skinless chicken thighs**
* **¾** **cup/113 grams all-purpose flour**
* **2** **teaspoons cayenne**
* **2** **teaspoons kosher salt, plus more for seasoning**
* **3** **eggs**
* **3** **cups/270 grams panko bread crumbs**
* **Canola or other neutral oil, for frying**
1. Prepare the chicken: Trim excess fat and any membranes from the meat, then lightly hammer the thickest parts of the thighs with a mallet or rolling pin. Season each side with salt.
2. Mix flour, cayenne and salt in one wide bowl. Beat eggs in a second wide bowl, and place panko in a third. Dip each chicken thigh in flour, coating it all over and patting off the excess, then in egg, allowing extra egg to drip off, then in panko, making sure each thigh is entirely coated in bread crumbs, and using your hands to press loose crumbs into any places where they look scarce.
3. In a large, heavy bottomed skillet, pour in oil to a 2-inch depth and heat to 350 degrees. Fry 2 thighs at a time, flipping them over every two minutes or so, until golden brown and crisp all over, about 8 minutes total. Transfer to a wire rack set over a paper towel-lined sheet pan and season lightly with salt. Let cool entirely at room temperature, at least 1 hour. At this point, you can assemble the sandwiches or transfer the rack to the fridge and leave the chicken uncovered overnight.