



HONOLULU HOT & SWEET CRISPY CHICKEN SANDWICH

Serving Size	1 Sandwich	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Little Island Bun			24.00	Each
Liquid Butter or Margarine		Brush on cut sides	1.50	Cups
Hawaiian Chili Pepper Mayo	sub recipe		3.00	Cups
Napa Slaw	sub recipe		6.00	Cups
Charred Scallion Vinaigrette	sub recipe		1.50	Cups
Kosher Salt and Black Pepper		3/4 tablespoon each kosher salt and pepper	1.50	Tablespoons
5 oz. Chicken Breast		skinless, boneless, no fat, single lobe	24.00	each
Seasoned Flour	sub recipe		8.00	cups
Beer Batter	sub recipe		8.00	cups
Huli Huli Sauce	sub recipe	room temperature	12.00	cups
Grilled Pineapple Habanero Relish	sub recipe		3.00	Cups
		Total		

Items needed: including equipment, smallwares, etc

Fryer, breading basket, tongs, ladle, flattop

Procedure: including prep, cooking, assembly, finishing

- 1) Brush each inside cut portion of the bun with liquid butter or margarine and place on 350 degree flattop and toast for 2 minutes. Remove and place on cutting board.
- 2) Spread 1 Tablespoon of mayo on each half of the buns.
- 3) Place the napa slaw, vinaigrette and salt and pepper mix in a small mixing bowl and toss to combine. Pile 1/4 cup on the bottom portion of each bun.
- 4) Dredge chicken breasts in seasoned flour, then beer batter, then seasoned flour again. Fry for 5-6 minutes at 350 degrees. Lift basket, allow to drain, transfer to a roasting rack and drizzle completely with Huli Huli sauce. Transfer each chicken breast to a bun and rest on top of slaw.
- 5) Top each chicken breast with 2 tablespoons pineapple relish. Top with top bun. Place on plate or board for service.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: HAWAIIAN CHILI PEPPER MAYO

Serving Size	2 Tablespoons	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			2.25	Cups
Sambal Chili Paste			0.25	Cup
Lemon Jucie, fresh			0.25	Cup
Hawaiian Chili Peppers		Or fresnos/red jalapenos, brunoise, no seeds	0.25	Cup
Kosher Salt			1.00	teaspoon

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Store cold in small container.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: NAPA SLAW

Serving Size	1/4 cup	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Napa Cabbage		Shaved thin, no stem	3.00	Cups
Red Onion		skin, stem removed, julienne very thin	0.50	Cup
Red Cabbage		shaved thin, no stem, rinsed with water	1.50	Cups
Chives		sliced 1" long on slight bias	0.50	Cup
Carrots	fresh	peeled, no stem, fine julienne	0.50	Cup

Items needed: including equipment, smallwares, etc
 Cutting board, knife, mandoline

Procedure: including prep, cooking, assembly, finishing
 1) Cut all vegetables as stated, combine in a mixing bowl. Transfer to a covered container and keep cold until needed.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX) SUB: CHARRED SCALLION VINAIGRETTE

Serving Size	1 Tablespoon	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Red Wine Vinegar			0.50	Cup
Scallions		Grilled for 2 minutes to char, then chop, no stem	6.00	each
Honey			1.00	Tablespoon
Lime Juice, fresh			2.00	Tablespoons
Cilantro		chiffonade	2.00	Tablespoons
Kosher Salt			0.75	teaspoon
Coarse Black Pepper			0.75	teaspoon
Canola Oil			1.00	Cup

Items needed: including equipment, smallwares, etc

immersion blender or blender

Procedure: including prep, cooking, assembly, finishing

1) place ingredients in a blender and blend. Or, place in a container and blend with an immersion blender

2) store cold until needed.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: SEASONED FLOUR

Serving Size	4 cups	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Self Rising Flour			8.00	Cups
Cayenne Pepper			1.00	teaspoon
Kosher Salt			0.25	Cup
Black Pepper, table grind			1.00	teaspoon
Onion Powder			1.00	teaspoon
Garlic Powder			1.00	teaspoon

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Place in a 1/6th pan at room temperature.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: BEER BATTER

Serving Size	4 cups	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Seasoned Flour	Previous subrecipe		24.00	ounces
Beer	anything cheap		3.50	cups
Soda Water			3.50	cups

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

- 1) Place ingredients in a mixing bowl and whisk to combine.
- 2) Place in a 1/6th pan with a whisk to combine when needed. Store cold.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: HULI-HULI- SAUCE

Serving Size	1/2 cup	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Pineapple Puree		whole pineapples peeled, chopped and blended	3.00	Cups
Soy Sauce			1.50	Cup
Light Brown Sugar			0.75	Cup
Ketchup			0.75	Cup
Rice Wine Vinegar			0.33	Cup
Ginger	fresh	peeled, grated on microplane	0.33	Cup
Garlic, chopped			3.00	Tablespoons
Worcestershire Sauce			2.00	Tablespoons
Cilantro		chiffonade	0.75	cup
Cornstarch			2.00	Tablespoons
Water			2.00	Tablespoons

Items needed: including equipment, smallwares, etc

sauce pot, blender, whisk

Procedure: including prep, cooking, assembly, finishing

1) After blending pineapple to make puree, add the pineapple puree and all other ingredients EXCEPT the cornstarch/water to a sauce pot. Bring to a boil for 4 minutes.

2) Make slurry with the cornstarch and water and whisk into boiling sauce. Boil for 3 minutes to thicken.

3) Remove from heat, chill in an ice bath.

4) Store cold until needed. Keep at room temperature on the line for service.

Notes :



(HONOLULU HOT & SWEET CRISPY CHIX)

SUB: PINEAPPLE HABANERO RELISH

Serving Size	2 TBSP	
Recipe Yield	24	SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Grilled Pineapple	fresh	1/4-inch diced; see prep notes in procedure	12.00	ounces
Red Onion		skin, stem removed 1/4" dice	3.00	Tablespoons
Jalapenos		stem and seeds removed, 1/4" dice	3.00	Tablespoons
Red Bell Pepper		stem and seeds removed, 1/4" dice	3.00	Tablespoons
Lime Juice	fresh		1.50	teaspoon
Kosher Salt			0.75	teaspoon
Coarse Black Pepper			0.75	teaspoon
Cilantro, chiffonade			2.00	Tablespoons

Items needed: including equipment, smallwares, etc

Cutting board, knife

Procedure: including prep, cooking, assembly, finishing

1) Combine ingredients in a small bowl, hold cold on line for service.

**For pineapple, cut in 1/4" thick slabs, grill them for 1 minute per side to create black grill marks, remove from grill, allow to cool, then cut into 1/4" diced squares

Notes :