



Southern Fried Chicken Sandwich with Honey Butter

Serving Size	1 sandwich		
Recipe Yield	24	SERVINGS	

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Little Island Bun		split, toasted	24.00	each
Fresh Herb Buttermilk Aioli	Subrecipe		3.00	cups
Buttermilk Fried Chicken Thigh	Subrecipe		24.00	each
Honey Butter	Subrecipe		3.00	cups
Bread and butter pickle coins			96.00	each
Green Cabbage Slaw	Subrecipe		6.00	cups
Total				

Items needed: including equipment, smallwares, etc

Procedure: including prep, cooking, assembly, finishing

Build sandwich in the following order:

- Heel of bun
- 2 tablespoons buttermilk aioli
- 1 fried chicken thigh
- 2 tablespoons honey butter spread over chicken thigh to melt
- 4 each pickle coins
- 1/4 cup cabbage slaw
- Crown of bun

Notes :



Southern Fried Chix. Sandwich Sub: Fresh Herb Buttermilk Aioli

Serving Size ~2 tbsp.
Recipe Yield 24

SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			3.00	Cup
Buttermilk, Whole Cultured			0.75	Cup
Chives, Fresh		Minced	3.00	Tablespoon
Parsley, Italian Flat-Leaf		Minced	3.00	Tablespoon
Rosemary, Fresh		Minced	3.00	teaspoon
Dill, Fresh		Finely chopped	3.00	teaspoon
Thyme, Fresh		Leaves picked from stems	2.25	teaspoon
Kosher Salt			1.50	teaspoon
Black Pepper, Ground			0.25	teaspoon
Total				

Items needed: including equipment, smallwares, etc

Mixing bowl, whisk

Procedure: including prep, cooking, assembly, finishing

- 1) Combine all ingredients together in a mixing bowl until well combined.
- 2) Keep chilled.

Notes :



Southern Fried Chix. Sandwich

Sub: Buttermilk Fried Chicken

Serving Size 1 Chicken Thigh
Recipe Yield 24 SERVINGS

Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Buttermilk, Whole Cultured			4.75	Cup
Large Egg			5.00	Each
Paprika			2.50	teaspoon
Black Pepper, Ground			1.25	teaspoon
Kosher Salt			2.50	teaspoon
Garlic Granules			2.50	teaspoon
Chicken Thighs, Boneless Skinless			24.00	Pieces
All-Purpose Flour, Unbleached			4.75	Cup
Cornstarch			1.25	Cup
Baking Powder			2.50	teaspoon
Paprika			2.50	teaspoon
Garlic Granules			2.50	teaspoon
Black Pepper, Ground			2.50	teaspoon
Kosher Salt			4.75	teaspoon
Vegetable Oil			4.75	Quart
Total				

Procedure: including prep, cooking, assembly, finishing

- 1) In a mixing bowl, whisk together buttermilk, egg, paprika, black pepper, salt, and garlic granules until well combined. Submerge chicken thighs in buttermilk mix, cover, and let marinate in refrigerator for at least 2 hours (up to 12 hours).
- 2) Once chicken has marinated, prepare deep fryer to 350°F. In a half hotel pan, mix together flour, cornstarch, baking powder, salt, and pepper.
- 3) Remove excess buttermilk from each piece and generously dredge in the flour mixture, allowing the flour to have a thick coating on the chicken thigh pieces.
- 4) Deep fry breaded chicken thighs until each piece has an internal temperature of at least 150°F. Lightly salt freshly fried chicken thighs and serve hot.

Notes :



Southern Fried Chix. Sandwich Sub: Honey Butter Spread

Serving Size	2 Tablespoon				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Butter, Unsalted		Melted	2.25	Cup	
Clover Honey			0.75	Cup	
Kosher Salt			0.75	teaspoon	
Cayenne Pepper				pinch	
		Total			

Items needed: including equipment, smallwares, etc

Stove
Whisk

Procedure: including prep, cooking, assembly, finishing

- 1) In a saucepot on medium heat, whisk together all ingredients until thoroughly combined.
- 2) Let honey butter cool to room temperature to become spreadable.

Notes :



Southern Fried Chix. Sandwich Sub: Green Cabbage Slaw

Serving Size	1/4 Cup			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
Mayonnaise			1.00	Cup
Apple Cider Vinegar			3.00	Tablespoons
Dijon Mustard			1.50	teaspoon
Granulated Cane Sugar			1.50	teaspoon
Celery Seed			2/3	teaspoon
Kosher Salt			1.50	teaspoon
Black Pepper, Ground				pinch
Paprika, Ground				pinch
Green Cabbage Slaw Mix	prepared		4.50	Cups
Red Onion		Shaved using a mandoline	0.33	Cup
Jalapeño Peppers, Fresh		Shaved using a mandoline	0.33	Cup
Total				

Items needed: including equipment, smallwares, etc
 Mixing bowl, whisk, spatula

Procedure: including prep, cooking, assembly, finishing
 1) In a mixing bowl, whisk together mayonnaise, vinegar, mustard, sugar, celery seed, salt, and black pepper until smooth.
 2) Fold in green cabbage slaw mix, shaved red onion, and shaved fresh jalapeño peppers. Mix well.
 3) Serve immediately.

Notes :