



FEATURED ON
KING'S HAWAIIAN
ORIGINAL LITTLE
ISLAND BUN

HONOLULU

Hot & Sweet

CRISPY CHICKEN SANDWICH

A seasoned, beer batter-fried chicken breast with Huli Huli sauce, Napa slaw, charred scallion vinaigrette, and grilled pineapple habanero relish.

SERVING SIZE: 1 sandwich

YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Little Island Bun
1 ½ cups	Liquid butter or margarine
3 cups	Hawaiian Chili Pepper Mayo (subrecipe)
6 cups	Napa Slaw (subrecipe)
1 ½ cups	Charred Scallion Vinaigrette (subrecipe)
1 ½ tablespoons	Kosher salt and black pepper, mixed in equal parts
24 each	5-ounce boneless, skinless chicken breasts, single lobe
8 cups	Seasoned Flour (subrecipe)
8 cups	Beer Batter (subrecipe)
12 cups	Huli Huli Sauce (subrecipe)
3 cups	Grilled Pineapple Habanero Relish (subrecipe)

BUILD IT!

Prepare each sandwich to order as follows:

- 1 Brush each inside cut portion of bun with liquid butter or margarine and place on 350°F flattop and toast for 2 minutes. Remove and place on cutting board.
- 2 Spread each half with 1 tablespoon Hawaiian Chili Pepper Mayo.
- 3 In a small bowl, toss together ¼ cup Napa Slaw with 1 tablespoon Charred Scallion Vinaigrette and a roughly ⅛ teaspoon pinch of the salt and pepper mixture. Place on bottom bun.
- 4 Dredge one chicken breast in Seasoned Flour, then Beer Batter, then Seasoned Flour again. Fry 5 to 6 minutes at 350°F. Lift basket, drain, then transfer to a roasting rack and drizzle completely with ½ cup Huli Huli Sauce. Place chicken on top of slaw.
- 5 Top chicken breast with 2 tablespoons Grilled Pineapple Habanero Relish. Top with top bun, then plate to serve.



HAWAIIAN CHILI PEPPER MAYO

SERVING SIZE: 2 tablespoons

YIELD: 24 servings

MAKE IT!



INGREDIENTS

2 ¼ cups	Mayonnaise
¼ cup	Sambal chili paste
¼ cup	Fresh lemon juice
¼ cup	Hawaiian chilis (or Fresno or red jalapeño), seeded and brunoised
1 teaspoon	Kosher salt

1

Place ingredients in a mixing bowl and whisk to combine.

2

Store cold in a small container until service.

NAPA SLAW

SERVING SIZE: ¼ cup

YIELD: 24 servings

MAKE IT!



INGREDIENTS

3 cups	Napa cabbage, stems removed, shaved thin
½ cup	Red onion, skin and stem removed, fine julienne
1 ½ cups	Red cabbage, stems removed, shaved thin
½ cup	Chives, sliced 1" long on slight bias
½ cup	Carrots, peeled, stems removed, fine julienne

1

Combine all vegetables in a mixing bowl. Cover and hold cold until service.

CHARRED SCALLION VINAIGRETTE

SERVING SIZE: 1 tablespoon

YIELD: 24 servings

MAKE IT!



INGREDIENTS

½ cup	Red wine vinegar
6 each	Scallions, grilled for 2 minutes, stems removed, chopped
1 tablespoon	Honey
2 tablespoons	Fresh lime juice
2 tablespoons	Cilantro, chiffonade
¾ teaspoon	Kosher salt
¾ teaspoon	Coarse black pepper
1 cup	Canola oil

1

Place ingredients in a blender and process until well combined (or use an immersion blender).

2

Cover and hold cold until service.



SEASONED FLOUR

SERVING SIZE: as needed

YIELD: 2 quarts

INGREDIENTS

9 cups	Self-rising flour
2 tablespoons	Iodized salt
2 teaspoons	Cayenne pepper
1 teaspoon	Coarse black pepper
1 teaspoon	Onion powder
1 teaspoon	Garlic powder

MAKE IT!



- 1 Place all ingredients in a mixing bowl and whisk to combine.
- 2 Place in a 1/6th pan at room temperature and hold until service.

BEER BATTER

SERVING SIZE: 1/2 cup per recipe build

YIELD: approx. 2 quarts

INGREDIENTS

24 ounces	Seasoned Flour (see previous subrecipe)
3 1/2 cups	Beer
3 1/2 cups	Club soda

MAKE IT!



- 1 Place all ingredients in a mixing bowl and whisk to combine.
- 2 Place in 1/6th pans and store chilled until service.
- 3 Whisk as needed at time of service to keep well combined.

HULI HULI SAUCE

SERVING SIZE: as needed

YIELD: 24 servings

INGREDIENTS

3 cups	Pineapple purée (whole pineapples, peeled, chopped, blended)
1 1/2 cups	Soy sauce
3/4 cup	Light brown sugar
3/4 cup	Ketchup
1/3 cup	Rice wine vinegar
1/3 cup	Ginger, peeled and grated on microplane
3 tablespoons	Garlic, chopped
2 tablespoons	Worcestershire sauce
3/4 cup	Cilantro, chiffonade
2 tablespoons	Cornstarch
2 tablespoons	Water

MAKE IT!



- 1 Add all ingredients except the cornstarch and water to a sauce pan and bring to a boil for 4 minutes.
- 2 Make a slurry with the cornstarch and water. Whisk into boiling sauce and boil 3 more minutes to thicken.
- 3 Remove from heat and chill in an ice bath.
- 4 Cover and store chilled until service. Bring to room temperature for service.



GRILLED PINEAPPLE HABANERO RELISH

SERVING SIZE: 2 tablespoons

YIELD: 24 servings

MAKE IT!



INGREDIENTS

12 ounces	Grilled pineapple, ¼" diced (see preparation notes*)
3 tablespoons	Red onion, skin and stem removed, ¼" diced
3 tablespoons	Jalapeños, stems and seeds removed, ¼" diced
3 tablespoons	Red bell pepper, stem and seeds removed, ¼" diced
1 ½ teaspoons	Fresh lime juice
¾ teaspoon	Kosher salt
¾ teaspoon	Coarse black pepper
2 tablespoons	Cilantro, chiffonade

1

Combine all ingredients in a small bowl and hold cold until service.

**For grilled pineapple, peel and core whole fruit. Cut into ¼"-thick slabs. Grill for 1 minute per side to create char marks. Remove, cool, then cut into ¼" diced squares.*



Enjoy!

