



ON KING'S
HAWAIIAN ORIGINAL
LITTLE ISLAND BUN

Jamaican Jerk FRIED CHICKEN SANDWICH

Jerk-seasoned fried chicken smothered with jerk BBQ sauce, garlic aioli, fried plantains, Island Pepper sauce, pickled red cabbage, and pineapple-jalapeño jam.



SERVING SIZE: 1 sandwich

YIELD: 24 servings

INGREDIENTS

24 each	King's Hawaiian Original Little Island Bun
12 tablespoons	Butter, softened
24 each	Jerk Fried Chicken (subrecipe)
12 cups	Jerk BBQ Sauce (subrecipe)
24 tablespoons	Garlic aioli
12 each	Butter lettuce, leaves
48 each	Sweet Plantains (subrecipe)
24 ounces	Island Pepper Sauce (subrecipe)
24 ounces	Pickled Red Cabbage (subrecipe)
18 ounces	Pineapple-Jalapeño Jam (subrecipe)

BUILD IT!



Prepare each sandwich to order as follows:

- 1** Spread $\frac{3}{4}$ teaspoon softened butter on the top and bottom cut side of buns. Toast on a flattop until golden. Remove and set aside.
- 2** Slather one piece of Jerk Fried Chicken in $\frac{1}{2}$ cup Jerk BBQ Sauce and set aside.
- 3** Spread $\frac{1}{2}$ tablespoon garlic aioli on each half of toasted bun.
- 4** On bottom bun, layer $\frac{1}{2}$ piece of torn butter lettuce, 2 pieces of Sweet Plantains, and 1 piece of Jerk Fried Chicken.
- 5** Top chicken with 1 ounce Island Pepper Sauce and 1 ounce Pickled Red Cabbage. Finish with $\frac{3}{4}$ ounce Pineapple-Jalapeño Jam.
- 6** Place top bun on sandwich and serve.



JERK FRIED CHICKEN

SERVING SIZE: 1 piece

YIELD: 24 servings

MAKE IT!



INGREDIENTS

FOR JERK CHICKEN MARINADE

3 cups	Soy sauce
15 ounces	Green onions, rough chopped
9 ounces	Worcestershire sauce
6 tablespoons	Maggi seasoning
6 tablespoons	Garlic, rough chopped
4 ½ tablespoons	Ginger, peeled and chopped
4 ½ tablespoons	Lime juice, fresh
6 teaspoons	Allspice, ground
6 teaspoons	Cinnamon, ground
6 teaspoons	Light brown sugar
3 teaspoons	Habanero pepper, chopped
1 ½ teaspoons	Cloves, ground
24 each	Boneless, skinless chicken breasts, 4.5–5 ounces each

FOR JERK CHICKEN DREDGE

6 cups	AP flour
¾ cup	Semolina flour
6 tablespoons	Cornstarch
1 ½ tablespoons	Onion powder
1 ½ tablespoons	Garlic powder
1 ½ teaspoons	Kosher salt
¾ tablespoon	Paprika
3 teaspoons	Cayenne pepper
1 ½ teaspoons	Cinnamon, ground
¾ teaspoon	Allspice, ground

- 1 Prepare marinade. Combine all ingredients except for chicken breasts in a blender until well combined. Reserve 24 ounces for use in Jerk BBQ Sauce.
- 2 Pour remaining marinade over chicken breasts. Cover and let marinate in refrigerator for 8 to 12 hours. Remove chicken from refrigerator 1 hour before frying.
- 3 Prepare dredge. Combine all ingredients in a half hotel pan. Set aside.
- 4 Remove chicken from marinade, letting excess marinade drip off before thoroughly coating each piece in the jerk chicken dredge.
- 5 Fry chicken in a 350°F fryer until it reaches an internal temperature of 165°F. Hold warm for service.



JERK BBQ SAUCE

SERVING SIZE: ½ cup, plus more for dipping or serving alongside sandwich
YIELD: 24 servings

INGREDIENTS

24 ounces	Jerk Marinade (previous subrecipe)
4 cups	Ketchup
4 cups	Onion, diced
2 cups	Light brown sugar
6 tablespoons	Apple cider vinegar
4 tablespoons	Garlic, chopped
4 each	Habanero

MAKE IT!



- 1 Add all ingredients to a large saucepan and cook on low until sauce has thickened, approximately 1 to 1 ½ hours.
- 2 When thickened, let cool slightly, then use a high-powered immersion blender to process until combined.
- 3 Reserve until ready to use for fried chicken.

SWEET PLANTAINS

SERVING SIZE: 2 pieces
YIELD: 24 servings

INGREDIENTS

6 each	Plantains, very ripe
2 cups	Canola oil
To taste	Kosher salt

MAKE IT!



- 1 Peel plantains, and slice each into ¼" thick pieces on the bias.
- 2 Add canola oil to a deep skillet and heat to 350°F.
- 3 Add plantains to skillet and fry for 2 minutes per side until golden brown, working in batches as needed.
- 4 Remove from oil and season with kosher salt. Set aside for service.

ISLAND PEPPER SAUCE

SERVING SIZE: 1 ounce
YIELD: 24 servings

INGREDIENTS

3 tablespoons	Canola oil
¾ cup	Carrot, diced
15 each	Scotch bonnet pepper (or habanero)
7 ½ each	Garlic cloves
6 ounces	Yellow onion, diced
1 ½ cups	Apple cider vinegar
3 teaspoons	Kosher salt
1 ½ teaspoons	Sugar

MAKE IT!



- 1 Heat canola oil in a skillet over medium-high heat. Add carrots and sauté until tender. Add Scotch bonnet, garlic, and onion, and sauté an additional 2 minutes.
- 2 Add vinegar, salt, and sugar and cook until all the vegetables have softened, approximately 10 minutes. Remove from heat.
- 3 Add sautéed vegetables to a blender and blend until smooth.
- 4 Transfer to a storage container and hold chilled until service, up to 15 days.



PICKLED RED CABBAGE

SERVING SIZE: 1 ounce

YIELD: 24 servings

INGREDIENTS

5 cups	Apple cider vinegar
3 cups	Water
5 tablespoons	Kosher salt
5 tablespoons	Pickling spice, in a cheesecloth sachet
2 ½ ounces	Sugar
26 ounces	Red cabbage, thinly shaved
12 each	Pieces thinly sliced jalapeño
8 each	Garlic cloves

MAKE IT!

- 1 Prepare pickling liquid. In a saucepan, combine vinegar, water, salt, pickling spice sachet, and sugar. Heat gently until the sugar and salt have dissolved completely. Remove from heat and let cool completely. Remove pickling spice sachet.
- 2 Place cabbage, jalapeño, and garlic in a large bowl, and pour pickling liquid over mixture making sure everything is completely submerged. Let mixture brine for at least one hour, preferably overnight, until service.

PINEAPPLE-JALAPEÑO JAM

SERVING SIZE: 1 ½ tablespoons

YIELD: 24 servings

INGREDIENTS

24 ounces	Pineapple, frozen
1 ¼ cups	Sugar
1 cup	Jalapeños, small-diced
1 cup	Onions, small-diced
1 cup	Apple cider vinegar
2 ½ tablespoons	Ginger, peeled and grated
1 ½ tablespoons	Red pepper flakes
1 ¼ tablespoons	Garlic, finely chopped

MAKE IT!

- 1 Combine all ingredients in a saucepan and bring to a boil over medium-high heat.
- 2 Reduce heat and let simmer for an hour until mixture becomes a soft jam consistency. Remove from heat to let cool and continue to thicken.
- 3 Transfer to a storage container and store chilled until service, up to 12 days.

Enjoy!