



# Little Dippers

FEATURED ON  
KING'S HAWAIIAN  
ORIGINAL  
SLIDER BUNS



A trio of fried chicken sliders filled with caramelized Maui onions, ancho honey, and chipotle-cilantro mayo, served with green chile queso for dipping.

**SERVING SIZE:** 3 sliders and 7 ounces queso  
**YIELD:** 24 servings

## BUILD IT!

### INGREDIENTS

72 each	1.5 ounce boneless, skinless chicken thighs (2"-3" portions)
4 quarts	<b>Seasoned Flour (subrecipe)</b>
4 quarts	<b>Beer Batter (subrecipe)</b>
72 each	King's Hawaiian Original Slider Buns
1 ½ cups	Liquid butter or margarine
4 ½ cups	<b>Chipotle-Cilantro Mayo (subrecipe)</b>
6 cups	Cilantro sprigs, minimal stems, clusters of 2-3 leaves
2 ¼ cup	<b>Ancho Honey (subrecipe)</b>
4 ½ cups	<b>Caramelized Maui Onions (subrecipe)</b>
5 ¼ quarts	<b>Green Chile Queso (subrecipe)</b>
1 ½ cups	<b>Green Chile Pico de Gallo (subrecipe)</b>
3 teaspoons	Cilantro, chiffonade, for garnish

Prepare each trio to order as follows:

- 1** Dredge 3 chicken thigh portions in Seasoned Flour, then Beer Batter, then Seasoned Flour again. Fry in a 350°F fryer for 3 to 4 minutes until golden brown and thoroughly cooked. Remove chicken from fryer and allow to drain.
- 2** Meanwhile, brush the inside cut portions of 3 buns with ⅓ tablespoon each liquid butter or margarine. Place on a 350°F flattop and toast for 2 minutes. Remove and set on a cutting board.
- 3** Spread ½ tablespoon Chipotle-Cilantro Mayo on each toasted bun half and cover each bottom portion with approximately 6 cilantro sprigs.
- 4** Place a chicken thigh on each prepared bottom bun, drizzle each with 1 ½ teaspoons Ancho Honey, and top with 1 tablespoon Caramelized Maui Onions. Place top bun and press gently to bring sliders together.
- 5** Ladle 7 ounces of Green Chile Queso into a cup and top with 1 tablespoon Green Chile Pico de Gallo and ⅓ teaspoon cilantro. Serve alongside sliders for dipping.



## CHIPOTLE-CILANTRO MAYO

**SERVING SIZE:** 3 tablespoons  
**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

2 $\frac{3}{4}$ cups	Mayonnaise
1 $\frac{1}{2}$ cups	Chipotle purée
8 teaspoons	Fresh lime juice
4 teaspoons	Cilantro, chiffonade
1 teaspoon	Kosher salt

- 1 Place all ingredients in a mixing bowl and whisk to combine.
- 2 Transfer to a storage container and hold chilled for service.

## SEASONED FLOUR

**SERVING SIZE:** as needed for fried chicken  
**YIELD:** approx. 4  $\frac{1}{2}$  quarts

MAKE IT!



### INGREDIENTS

4 $\frac{1}{2}$ quarts	Self-rising flour
4 tablespoons	Iodized salt
4 teaspoons	Cayenne pepper
2 teaspoons	Coarse black pepper
2 teaspoons	Onion powder
2 teaspoons	Garlic powder

- 1 Place all ingredients in a large mixing bowl and whisk to combine.
- 2 Transfer to  $\frac{1}{6}$ <sup>th</sup> pans and hold at room temperature for serving.

## BEER BATTER

**SERVING SIZE:** as needed for fried chicken  
**YIELD:** approx. 4  $\frac{1}{2}$  quarts

MAKE IT!



### INGREDIENTS

48 ounces	Seasoned Flour (see previous subrecipe)
7 cups	Beer
7 cups	Club soda

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



## ANCHO HONEY

**SERVING SIZE:** 1 ½ tablespoons  
**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

2 ¼ cups Honey  
¼ cup Ancho chile powder

- 1** Place all ingredients in a mixing bowl and whisk to combine.
- 2** Store at room temperature in a squeeze bottle.

## CARAMELIZED MAUI ONIONS

**SERVING SIZE:** 3 tablespoons  
**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

2 pounds Yellow onions, skin and stems removed, julienned  
½ cup Liquid butter or margarine  
2 cups Green onions, stems removed, sliced ¼" on slight bias  
2 teaspoons Kosher salt  
2 teaspoons Coarse black pepper

- 1** Place a sauté pan over high heat. Add sliced yellow onions and liquid butter. Sauté 10 minutes until amber in color.
- 2** Add sliced green onions, salt, and pepper and toss to combine.
- 3** Remove from heat and spread on a sheet tray, placing in cooler to chill. Transfer to a storage container and hold warm or cold on the line for service.

## GREEN CHILE QUESO

**SERVING SIZE:** 7 ounces  
**YIELD:** 24 servings

MAKE IT!



### INGREDIENTS

6 ¾ pounds Golden velvet processed cheese, cut into 2" cubes  
1 ½ pounds Pepper jack cheese, shredded  
¾ cup Yellow onions, ¼" diced  
4 cups Whole milk  
5 ⅓ tablespoons Chipotle purée  
5 ⅓ tablespoons Hatch chiles, frozen or canned, ¼" diced

- 1** Place all ingredients in a large cryo-vac bag, scaling into batches if needed for size.
- 2** Fold over the top and seal, ensuring no ingredients are caught in the seal, and leaving some air in the bag.
- 3** Store chilled until service.
- 4** At time of service, place prepared bag in a pot of boiling water or rethermalizer and heat 20 to 30 minutes until the cheese is completely melted and all ingredients are incorporated.
- 5** Remove from water, cut bag open, pour into ⅙<sup>th</sup> pans and hold hot for service.



# GREEN CHILE PICO DE GALLO

**SERVING SIZE:** 1 tablespoon  
**YIELD:** 24 servings

MAKE IT!



## INGREDIENTS

4 ounces	Roma tomatoes, ¼" diced
2 ounces	Red onion, ¼" diced
2 ounces	Hatch chiles, frozen or canned, ¼" diced
1 ounce	Jalapeños, seeds removed, ¼" diced
4 teaspoons	Fresh lime juice
4 teaspoons	Cilantro, chiffonade
2 teaspoons	Kosher salt
2 teaspoons	Black pepper, ground

- 1** Place all ingredients in a mixing bowl and toss to combine.
- 2** Transfer to a storage container and hold chilled until service.



Enjoy!

