



FEATURED ON
KING'S HAWAIIAN
ORIGINAL LITTLE
ISLAND BUN

Southern FRIED CHICKEN SANDWICH

WITH HONEY BUTTER

Crispy buttermilk fried chicken thigh, spiced honey butter, green cabbage slaw, bread and butter pickles, and fresh herb buttermilk aioli.



SERVING SIZE: 1 sandwich
YIELD: 24 servings

BUILD IT!



INGREDIENTS

- 24 each King's Hawaiian Original Little Island Bun, split and toasted
- 3 cups **Fresh Herb Buttermilk Aioli (subrecipe)**
- 24 each **Buttermilk Fried Chicken Thighs (subrecipe)**
- 3 cups **Honey Butter (subrecipe)**
- 96 each Bread and butter pickle coins
- 6 cups **Green Cabbage Slaw (subrecipe)**

Prepare each sandwich to order as follows:

- 1** Split and toast 1 King's Hawaiian Original Little Island Bun.
- 2** Spread bottom half of the bun with 2 tablespoons Fresh Herb Buttermilk Aioli and place 1 Buttermilk Fried Chicken Thigh on top.
- 3** Spread 2 tablespoons Honey Butter over top of fried chicken and let melt.
- 4** Top buttery chicken with 4 bread and butter pickle coins and ¼ cup Green Cabbage Slaw.
- 5** Place top bun on sandwich and serve.



FRESH HERB BUTTERMILK AIOLI

SERVING SIZE: 2 tablespoons
YIELD: 24 servings

MAKE IT!



INGREDIENTS

3 cups	Mayonnaise
¾ cup	Whole cultured buttermilk
3 tablespoons	Chives, minced
3 tablespoons	Flat leaf parsley, minced
3 teaspoons	Rosemary, minced
3 teaspoons	Dill, finely chopped
2 ¼ teaspoons	Thyme, leaves picked from stems
1 ½ teaspoons	Kosher salt
¼ teaspoon	Black pepper, ground

- 1 Add all ingredients to a mixing bowl and whisk well to combine.
- 2 Transfer to a storage container and hold cold until service.

BUTTERMILK FRIED CHICKEN THIGHS

SERVING SIZE: 1 each
YIELD: 24 servings

MAKE IT!



INGREDIENTS

FOR MARINADE

4 ¾ cups	Whole cultured buttermilk
5 each	Large eggs
2 ½ teaspoons	Paprika
2 ½ teaspoons	Kosher salt
2 ½ teaspoons	Granulated garlic
1 ¼ teaspoons	Black pepper, ground
24 each	Boneless, skinless chicken thighs

FOR DREDGE

4 ¾ cups	AP flour
1 ¼ cups	Cornstarch
4 ¾ teaspoons	Kosher salt
2 ½ teaspoons	Baking powder
2 ½ teaspoons	Paprika
2 ½ teaspoons	Black pepper, ground

- 1 Prepare marinade. In a large mixing bowl, whisk together buttermilk, egg, paprika, salt, granulated garlic, and black pepper until well combined.
- 2 Submerge chicken thighs in buttermilk mixture, cover, and let marinate in refrigerator for at least 2 hours, or up to 12 hours.
- 3 Prepare dredge. In a half hotel pan, combine flour, cornstarch, salt, baking powder, paprika, and pepper.
- 4 Remove chicken thighs from marinade, letting excess buttermilk mixture drip off. Generously dredge each piece in flour to achieve a thick coating.
- 5 Deep-fry chicken thighs in a 350°F fryer until each piece reaches an internal temperature of 150°F. Remove from fryer and lightly salt.
- 6 Hold fried chicken warm for service.



HONEY BUTTER

SERVING SIZE: 2 tablespoons
YIELD: 24 servings

MAKE IT!



INGREDIENTS

2 ¼ cups	Unsalted butter
¾ cup	Clover honey
¾ teaspoon	Kosher salt
⅛ teaspoon	Cayenne pepper

- 1 Set a saucepot over medium heat. Add all ingredients and heat until butter is melted and everything is thoroughly combined.
- 2 Remove from heat, transfer to a high-heat storage container, and let honey butter come back to a spreadable consistency for service.

GREEN CABBAGE SLAW

SERVING SIZE: ¼ cup
YIELD: 24 servings

MAKE IT!



INGREDIENTS

1 cup	Mayonnaise
3 tablespoons	Apple cider vinegar
1 ½ teaspoons	Dijon mustard
1 ½ teaspoons	Sugar
1 ½ teaspoons	Kosher salt
⅔ teaspoon	Celery seed
⅛ teaspoon	Black pepper, ground
⅛ teaspoon	Paprika
4 ½ cups	Shredded green cabbage slaw mix
⅓ cup	Red onion, stem removed, thinly shaved on mandoline
⅓ cup	Jalapeño, stems removed, thinly shaved on mandoline

- 1 In a large mixing bowl, whisk together mayonnaise, vinegar, mustard, sugar, salt, celery seed, pepper, and paprika until smooth.
- 2 Fold in cabbage mix, red onion, and jalapeños. Mix until well combined, then serve immediately.



Enjoy!

