



## Hot Honey Fried Chicken Sammy

**Yields:** 6 Servings

**Total Time:** 40 Minutes (plus minimum 3 hours marinade time)

When showin' the love, we like to turn up the heat, if you know what we mean. People tend to wear less clothes when it's hot! What?!? If you want a tattoo, you gotta show some skin. We're showin' off one of the classics, a good ol' fried chicken sammy, with some homemade hot honey and coleslaw, y'all. We've done our research, hittin' up joints with great fried chicken across the country. We're kinda in love with our version, just like how we feel every time we're out crushin' 'em when we do that field research. We make our hot honey on the stove top and do it real properlike. To do our chicken the right way, we brine 'em up good in buttermilk, just like we were taught. To balance the heat on top of that crunch, we also throw on some homemade coleslaw and some banana peppers to give us a little tang. The chicken, to note, are thighs, babe. Great place for a tattoo and outstanding cut for fatty, juicy flavor.

### *Ingredients*

- 6 boneless chicken thighs
- 1 gallon of canola or peanut oil for frying
- 6 potato rolls
- 2 C coleslaw (ingredients/directions below)
- ¼ C mayo (with a dash of granulated garlic and dash of lemon juice mixed in)
- 24 banana peppers rings
- Hot honey drizzle (ingredients/directions below)
- 2 Qt fried chicken brine (ingredients/directions below)
- 2 C seasoning dredge (ingredients/directions below)
- Salt for seasoning
- 3 large eggs

### *Ingredients for Coleslaw*

- 2/3 C mayo
- 3 C green cabbage, all shredded up
- 1 C purple cabbage, also shredded up
- 1 C shredded carrots



- 1 Tbsp sour cream
- 1 ½ Tbsp sugar
- 1 ½ Tbsp apple cider vinegar
- ¼ tsp salt
- ¼ tsp freshly ground black pepper

#### *Directions for Coleslaw*

- In a large glass mixing bowl, mix everything together
- Take a taste, and if you need to add more salt
- Chill in the fridge for at least 20 minutes so the flavors can meld

#### *Ingredients for the Fried Chicken Brine*

- 2 Qt buttermilk
- 2 Tbsp pickle juice
- ½ Tbsp hot sauce
- 1 tsp salt
- 2 tsp granulated garlic
- 1 tsp freshly ground black pepper

#### *Directions for the Fried Chicken Brine*

- Whisk together all ingredients evenly

#### *Ingredients for the Seasoned Dredge*

- 1 ½ C all-purpose flour
- 1 ½ C cornstarch
- 2 Tbsp baking powder
- 1 Tbsp smoked paprika
- 4 tsp flake salt
- ½ tsp freshly ground pepper



### *Directions for the Seasoned Dredge*

- Mix all ingredients together evenly

### *Ingredients for Hot Honey*

- 1 C honey
- 2-3 tsp crushed red pepper
- Splash of apple cider vinegar
- 1 sliced fresh jalapeno

### *Directions for Hot Honey*

- Mix all the ingredients evenly over medium heat in a pan until it simmers
- Remove from heat, cover for at least 15 minutes until the flavors meld
- Strain out solids and seeds

### *Directions*

- Drop your chicken into the brine 24 hours before frying
- The next day, set out your ingredients
- Heat your oil to 350 degrees, leaving some aside at room temperature
- Remove the chicken from the brine, put on a wire rack to drip excess off
- Set up a bowl of the dredge, and add the two eggs to the brine and whisk
- Take the chicken, and dip it into the dredge, then back into the brine again, and then into the dredge
- After each one, put it back on the wire rack for 10 minutes or so
- When they're ready, drop 'em into the fryer, 3 at a time, this will lower the temp to around 325, which is perfect, keep an eye on it, and when it rises, you can add in more oil to lower the temperature
- Fry 'em for 10 minutes or so, until golden brown
- When you remove 'em, quickly hit 'em each with a little salt
- Take the bottom of your potato rolls, and spread a layer of coleslaw across the bottom
- Place the chicken on the slaw bed

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- Brush the hot honey all across the chicken
- Top the chicken with the banana pepper slices
- Brush the top of the roll with the mayo and throw on the bread
- Take a bite and love every second of it