



BUTTERMILK FRIED CHICKEN W/ HOMEMADE HOT HONEY

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

2-4 hours

COOK TIME

30 min - 1hr

SERVES

6-8 ppl

INGREDIENTS

CHICKEN

3 cups buttermilk
1 tbsp ground black pepper
2 tsp cayenne powder
3lbs boneless chicken thighs and/or boneless chicken breasts (cut in half crosswise)
2 cups all-purpose flour
1 tsp each: onion powder, black pepper
1 tsp sea salt
High heat oil for frying

HOT HONEY

8 fresh Serrano peppers
*4 dried Thai chilies (*optional for extra kick)
1 jar Oregon Growers Honey of your choice

GARNISH

1 Fresno chili, thinly sliced
1 Jalapeno or Serrano pepper, thinly sliced

PREPARATION

In a large bowl, combine the buttermilk with the salt, black pepper and cayenne. Add the chicken and stir to coat. Let stand at room temperature for 2 hours or refrigerate for 4 hours. In the meantime, combine 8 serrano peppers (sliced in half), *4 dried thai chiles (crushed), and 1 jar of Oregon Growers Honey in a small saucepan. Bring to a simmer over medium-high, and simmer until infused, 5-6 minutes. Remove from heat; cool 15 minutes. Strain through a fine wire mesh into a bowl, and then back into the Oregon Growers Jar. In a large, resealable plastic bag, mix the flour with the onion powder, salt, and black pepper. Shake to combine.

Now set a rack on a baking sheet. Working with one piece at a time, remove the chicken from the buttermilk soak, letting the excess drip back into the bowl. Dredge the chicken in the flour mixture, pressing so it adheres all over. Transfer the coated chicken to the rack and let stand for 15-30 minutes. In a deep skillet, heat 1½ inch of oil to 350°. Set another rack over a baking sheet; line with paper towels. Fry the chicken in batches, turning once, until golden and an instant-read thermometer inserted in the thickest part of each piece registers 160° ~ 15 to 18 minutes for each batch. At this point you can make a chicken sandwich or just a platter of fried chicken, and drizzle with the warm Hot Honey just before serving, garnish with sliced chilies!