

BAKEN-ETS

CHICHARRONNATION



NASHVILLE

Nashville Hot Chicken Sandwich topped with Baken-Ets® and Starry® Coleslaw



FEATURED FLAVOR
HOT 'N SPICY

INSTRUCTIONS

1. Prepare the chicken, hot sauce, and coleslaw. Toast the buns.
2. Build up the sandwich in this order: bottom bun, a few pickle slices, fried and sauced chicken, a pile of coleslaw, crushed Baken-Ets®, and the top bun. Serve immediately and enjoy!

INGREDIENTS

Makes 4 Servings

- 4 Brioche or White hamburger buns
- 4 Frozen, breaded chicken (*breast fillets, thighs, tenders or nuggets; whichever you prefer*)
- OR to make your own (*recipe on page 2*)
- 1 batch Nashville Hot Sauce (*recipe below*)
- 1 cup **Starry®** Coleslaw (*recipe below*)
- 1 cup Dill pickle slices
- ¾ cup **Baken-Ets® Flamin' Hot®**, broken into large pieces

NASHVILLE HOT SAUCE

- ¼ cup Hot frying oil
- 2 Tbsp. Rendered pork lard (*optional*)
- 4 tsp. **Baken-Ets® Flamin' Hot®**, crushed
- 4½ tsp. Cayenne pepper, or to taste
- 1½ tsp. Packed brown sugar
- ½ tsp. Black pepper
- ¼ tsp. Kosher salt
- ¼ tsp. Chili powder
- ¼ tsp. Paprika
- ¼ tsp. Garlic powder

STARRY® COLESLAW

- 1 can **Starry®**
- 2 cups Nappa Cabbage, shredded
- 1 Red apple, julienne
- ½ cup Red onion, fine julienne
- ½ tsp. Celery seed
- ½ tsp. Salt
- ¼ tsp. Ground black pepper
- 2 Tbsp. Cider vinegar
- 2 Tbsp. Mayonnaise
- 2 Tbsp. Yogurt
- 1 Tbsp. Lemon juice
- ½ tsp. Lemon zest

WANT TO MAKE YOUR OWN FRIED CHICKEN?

Please see page 2 for details.

NASHVILLE HOT SAUCE

1. Carefully ladle ¼ cup of hot frying oil into a medium heat-proof bowl. Whisk in remaining sauce ingredients. Coat fried chicken pieces thoroughly with sauce.

STARRY® COLESLAW

1. In a sauce pot, boil the Starry® down until only 2 Tablespoons of liquid remain that are syrup consistency. Allow to cool.
2. Mix all ingredients together in a bowl and refrigerate until ready to serve.



INGREDIENTS

CHICKEN MARINADE

1 cup	Buttermilk
1	Egg
2 tsp.	Kosher salt
1 tsp.	Paprika
1 tsp.	Ground black pepper
½ tsp.	Garlic powder
4 large	Boneless chicken thighs, skin on

BREAD & FRY THE CHICKEN

1 lbs	Boneless, skinless chicken thighs, cut into bite-size pieces
Vegetable oil, for frying	
1 cup	All-purpose flour
1/3 cup	Cornstarch
1 tsp.	Kosher salt
½ tsp.	Baking powder

INSTRUCTIONS TO MAKE YOUR OWN FRIED CHICKEN

MARINADE THE CHICKEN

1. Whisk ingredients together in medium bowl.
2. Stir chicken pieces into marinade. Cover and refrigerate for 2 hours.

BREAD & FRY THE CHICKEN

1. Heat vegetable oil in deep fryer to 350°F.
2. Combine flour, cornstarch, salt, and baking powder in shallow bowl.
3. Set a wire rack on top of rimmed baking sheet and set aside.
4. Remove chicken thighs from marinade, coat thoroughly with flour mixture, and lower into fryer. Fry until cooked through and crisp, between 4-8 minutes.

