



CRISPY SZECHUAN CHICKEN DRUMS

Korean fried chicken Mountaire® Black Label Fresh Drumsticks tossed in spicy chili crisp, Nashville style, then served with pickled cucumbers and drizzled with honey and miso mayo.

Yield: **10 servings**

INGREDIENTS

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| <input type="checkbox"/> Mountaire® Black Label Fresh Drumsticks (28568) | 10 each |
| <input type="checkbox"/> Kosher salt | 2.5 tsp |
| <input type="checkbox"/> AP flour | 10 cups |
| <input type="checkbox"/> Eggs (beaten) | 40 each |
| <input type="checkbox"/> Breader mix
(½ AP flour, ½ white rice flour) | 20 cups |
| <input type="checkbox"/> Water | 1 cup |
| <input type="checkbox"/> Chili Crunch Dip (see recipe) | 1.25 cups |
| <input type="checkbox"/> Honey | 3 tbsp |
| <input type="checkbox"/> Miso Mayonnaise (see recipe) | 10 tbsp |
| <input type="checkbox"/> Pickle chips | 20 each |
| <input type="checkbox"/> Scallions (sliced thin on the bias) | 3 tbsp |

DIRECTIONS

1. Place flour in 1 bowl, set aside. Whisk eggs in 1 bowl, set aside. Place breading mix in 1 bowl, take the water and drizzle it in while stirring/cutting to create a crumbly texture, set aside.
2. Season each chicken drumstick with ¼ tsp salt.
3. Bread the chicken drums in this order: Flour - eggs - breader - eggs - breader, creating a double pass on the breading portion.
4. Deep fry drumsticks at 350°F until golden brown and 165°F internal temperature, about 10-12 minutes.
5. Once the chicken drumsticks are cooked, spoon the chile crunch all over the surface, ensuring the chile flakes stick and are visible.
6. Place dipped chicken drumsticks in the center of a plate and drizzle with honey.
7. Smear the Miso Mayonnaise on one side, then top with pickle chips and sliced scallions.
8. Enjoy!

MISO MAYONNAISE

INGREDIENTS

<input type="checkbox"/> Mayonnaise	.66 cup
<input type="checkbox"/> White miso	2.5 tbsp
<input type="checkbox"/> Lemon juice	1.25 tsp
<input type="checkbox"/> Garlic cloves (rough chopped)	.5 tsp
<input type="checkbox"/> Ginger (peeled and rough chopped)	.5 tsp
<input type="checkbox"/> Kosher salt	to taste
<input type="checkbox"/> Black pepper (ground)	to taste

DIRECTIONS

1. Combine all items in a food processor and purée until smooth.
2. Adjust seasoning with salt and pepper to taste.
3. Store refrigerated in an airtight container until use.

CHILE CRUNCH DIP

INGREDIENTS

<input type="checkbox"/> Chile Crunch	13 tbsp
<input type="checkbox"/> Avocado oil	6.5 tbsp

DIRECTIONS

1. Combine all items and mix well.
2. Store in an airtight container until use.