

East Meets West Fried Chicken Sandwich

6 servingsPrep time: 15 minutes (includes chill time)Cook time: 8 minutes

Ingredients

- 2 cups tempura mix
- 1 cup buttermilk
- 1 egg
- 2 tablespoons sriracha sauce
- 6 chicken thighs, boneless, skinless
- Kosher salt\
- Freshly ground black pepper
- Lard for frying
- 6 plain Asian steam buns
- 1 bottle hoisin sauce
- 2 tablespoons toasted sesame seeds
- 1 bunch baby arugula

- 1 cup pickled vegetables like cucumbers, daikon radish, red onions

Directions

1. Place tempura mix on a plate.2. Whisk buttermilk, egg and sriracha in a bowl.3. Season chicken thighs with salt and pepper. Dredge chicken in dry tempura mix then drop in buttermilk mixture to coat.4. Spoon 3 to 4 tablespoons of buttermilk mixture into remaining dry tempura mix and stir with a fork forming small clumps.5. Dredge chicken again in tempura mixture pressing so clumps adhere.6. In large skillet, heat lard (enough to depth of 1-inch) to 350F.7. Fry chicken for about 6-8 minutes or until a deep golden brown on all sides and cooked to an internal temperature of 165F. on an instant read thermometer.8. Cook buns in steamer basket until soft and heated through, about 5 to 8 minutes.9. Open buns and spread inside with hoisin sauce and sprinkle with sesame seeds. Layer bottom bun with arugula, chicken and pickles. Close with wooden skewer.

COAST
FAMILY OWNED SINCE 1922

