



East Meets West Fried Chicken Sandwich

6 servings Prep 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.



2025 LARDLOVERS WINNER
EAST MEETS WEST
FRIED CHICKEN SANDWICH