



Honey Hot Buttermilk Biscuit Sliders

Honey butter-topped biscuits made with Gold Medal™ Buttermilk Biscuit Mix hold a fried chicken breast drenched with house-made honey-hot sauce in Union Straw's fiery winner in the 2020 Neighborhood to Nation contest.

Servings: 24 servings (1 serving = 1 slider)

Ingredients:

HONEY BUTTER (1 CUP)

INGREDIENT	WEIGHT	MEASURE
Butter, softened	6 oz	3/4 cup
Honey	3 oz	1/4 cup

BISCUITS

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Buttermilk Biscuit Mix (11765)	2 lb 8.00 oz	1/2 box
Granulated sugar		2 Tbsp
Bourbon maple syrup		2 Tbsp
Water, cold (approx. 50°F)	1 lb 2.00 oz	2 1/4 cups
Sea salt		1/4 tsp

HONEY HOT SAUCE

INGREDIENT	WEIGHT	MEASURE
Hot pepper sauce	1 lb 3.00 oz	3 cups
Honey		1/3 cup
Brown sugar, packed		1/3 cup

MARINADE

INGREDIENT	WEIGHT	MEASURE
Buttermilk	1 lb 8.00 oz	3 cups
BBQ seasoning	3 oz	3/4 cup
Hot pepper sauce		3 Tbsp

CHICKEN DREDGE

INGREDIENT	WEIGHT	MEASURE
Fish fry breading	1 lb 2.00 oz	4 cups

Instructions:

HONEY BUTTER (1 CUP)

- Mix butter and honey; set aside.

BISCUITS

- Combine biscuit mix, sugar and maple syrup in large mixing bowl. Using rubber spatula, stir in water to make a soft dough.
- Place dough on floured surface. Dust with flour and fold in half lengthwise. Roll out dough to 1/2-inch thickness. Using 3-inch round biscuit cutter, cut dough into 24 rounds.
- Place on parchment-lined full sheet pan.
- Bake as directed until golden brown. Brush top with melted Honey Butter. Sprinkle each with pinch of sea salt.

BAKE:	TEMP	TIME
Convection Oven*	400°F	7-9 minutes
Standard Oven	450°F	9-12 minutes

*Rotate pan baked in convection oven one-half turn (180°) aft minutes of baking.

HOT HONEY SAUCE

- Mix Honey Hot Sauce ingredients in saucepan.
- Cook over medium heat about 5 minutes, stirring occasionally. Keep warm.

PREP

- Combine Marinade ingredients in large bowl.
- Add chicken; marinate 15 minutes.
- Mix Chicken Dredge ingredients.

ASSEMBLY (MADE-TO-ORDER)

- Remove chicken from marinade.
- Dredge chicken in Chicken Dredge.

BBQ seasoning	1/4 cup
PREP	
INGREDIENT	WEIGHT MEASURE
Chicken breasts, boneless, skinless, 4 oz each, flattened slightly	6 lb 24 each
Arugula, fresh	6 cups
Jalapeño slices, fresh	72 each
Red onion pieces	24 each
Bread and butter pickles	72 each

3. Fry chicken in deep-fat fryer preheated to 350°F for 6 to 8 minutes until chicken is crispy and internal temperature reaches 165°F.
4. Immediately toss chicken with a small amount of Honey Hot Sauce to coat chicken.
5. Slice warm biscuit in half horizontally.
6. Place 1/4 cup arugula on serving place.
7. Place bottom half of biscuit on arugula; top with coated chicken piece and biscuit top.
8. Thread jalapeño slices, red onion and pickles on wooden skewer. Place through top of biscuit to secure slider.

TIPS

1. Drizzle warmed honey around the slider if desired.

Nutrition Information:

Serving Size: 1 slider
Calories : 600 / Calories from Fat : 260 /

% Daily Value:
Total Fat : 29g 45% /
Saturated Fat : 10g 52% / Trans Fat : 0g /
Cholesterol : 65mg 22% / Sodium : 1640mg 68% /
Total Carbohydrate : 57g 19% /
Dietary Fiber : 2g 8% / Sugars : 16g /
Protein : 26g /
Vitamin A : 10% 10% / Vitamin C : 20% 20% /
Calcium : 15% 15% / Iron : 20% 20% /

Exchanges: 1 1/2 Starch/ 0 Fruit/ 2 1/2 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 3 Lean Meat/ 0 High-Fat Meat/ 4 Fat/

Carbohydrate Choice: 4

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.