

Buttermilk Fried Chicken on Cheddar Biscuit Total Yield: 1

Components

Buttermilk Fried Chicken for hd (sub recipe) 1 each

sriracha aioli (sub recipe) 1/4 tsp

Red Cabbage and Green Apple Slaw (sub recipe) 1 g

Cheddar Biscuit (sub recipe) 1 biscuit.

Cheddar Biscuit Total Yield: 200 biscuit.

Components

Base Scone Mix (sub recipe) 1.6 kg sour cream 4 cup

Eggs 4 each

Cheddar Cheese, Orange 1 3/8 cup

Base Scone Mix Total Yield: 12.6 kg

Components Flour, All-Purpose 7.56 kg

Baking Powder 432 g

Baking Soda 27 g

Sugar, granulated 450 g

Salt 108 g

Butter cold; cubed 4.086 kg.

Instructions 1. paddle all together in large mixer

Buttermilk Fried Chicken for hd Total Yield: 150 each

Components

Boneless Skinless Chicken Breast 4.5 kg

Salt 1 to taste

Pepper 1 to taste

Cayenne Pepper 2 tsp

Garlic 1/4 cup

Buttermilk 2 cup

Flour, All-Purpose 2 cup

Instructions

1. Marinate chicken in salt, pepper, cayenne, garlic and buttermilk overnight.
2. Drain chicken and dredge in flour Fry at 350 degrees until golden brown

Red Cabbage and Green Apple Slaw Total Yield: 1.75 kg

Components

Carrots, Orange julienned; peeled 150 g

Granny Smith Apples julienned 600 g

Cabbage, Red 1 kg

Salt 1 to taste

Pepper 1 to taste

Sugar, granulated 1 tsp

Apple Cider Vinegar 200 ml

Oil, Sunflower 10 ml

Instructions

1. Combine all slaw ingredients and season with sugar, salt, and pepper.

sriracha aioli Total Yield: 1 1/2 cup

Components

Mayonnaise 1 1/2 cup

Sriracha Hot Sauce 2 tbsp

Instructions 1. Mix all ingredients together