
Fried Chicken with Hawaiian Chili Pepper Lime Vinaigrette

Description

Chef Maka's spicy and aromatic Hawaiian Chili Pepper Lime Vinaigrette pairs perfectly with his crispy fried chicken, but also goes great with fish or steak.

Total time: 1 hr 30 min Yield: 4 Servings

Ingredients

8 lb chicken (cut into quarters)
salt
pepper
1 qt buttermilk
7 limes (juiced)
1/4 cup patis
1 bunch cilantro (chopped)
4 stalks lemongrass (cores only, chopped)
4 clove garlic (smashed)
8 Hawaiian chili peppers (chopped)
2 Tbsp soy sauce
2 cup canola oil
6 stalks green onions (chopped)
1/4 inch ginger
4 Tbsp brown sugar
1 lemon (juiced)
Cajun Creole seasoning
whole wheat flour

Prep Time: 1 hr 30 min Total Time: 1 hr 30 min

Instructions

Season chicken with salt and pepper, then marinate in buttermilk for about 1 hour.

To make vinaigrette, combine the lime juice, patis, cilantro, lemongrass, garlic, chili peppers, soy sauce, 2 cups canola oil, green onions, ginger, and brown sugar. Mix well and set aside.

Heat the remaining canola oil in a cast iron skillet or heavy pot.

Remove chicken from buttermilk. Drizzle lemon juice and season with Cajun Creole seasoning and salt and pepper to taste, then dust with flour. Fry in oil until crispy. Larger pieces will take longer. Once

cooked, place chicken on paper towels to remove excess oil. Lastly place in a large bowl and pour the vinaigrette over the chicken, tossing to coat all sides. Cut as desired and serve.

Recipe brought to you by:

Chef Maka Kwon

Source:

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