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# FOOD FANATICS®



## FRY THE COOL

Crispy chicken jumps out of the bucket and onto the bread

BY DAVID TAMARKIN

### Three Alarm Chicken

At Artisan Meat Share in Charleston, South Carolina, Chef Craig Deihl adds heat three ways to his Hot Fried Chicken & Biscuit sandwich (\$10). It begins with **Korean pepper powder** in the coating, a **black pepper mayo** that's schmearred on a biscuit, and a homemade hot sauce made with melted **'nduja**, a spreadable fiery sausage that's tossed with the chicken.

### Hot Fried Chicken & Biscuit with 'Nduja Sauce

Executive Chef Craig Deihl  
Artisan Meat Share, Charleston, South Carolina

- 3 eggs
- ¼ cup buttermilk
- 3 tablespoons fish sauce, divided use
- ½ cup flour
- ¼ cup rice flour
- 1 tablespoon Korean pepper powder
- ½ tablespoon celery seeds
- 6 boneless chicken thighs
- 2 cups mayonnaise
- 1 tablespoon black pepper
- ½ tablespoon white pepper
- ½ tablespoon honey
- ¼ cup 'nduja, melted
- Oil as needed
- ¼ cup hot sauce (preferably Frank's)
- 6 biscuits, your recipe
- Pickles, recipe follows
- 2 cups lettuce, shredded

Combine eggs, buttermilk and 2 tablespoons fish sauce; set aside. Combine flours, Korean pepper powder and celery seeds. Slowly add the dry mixture to the liquid, whisking to incorporate. Add chicken and refrigerate 24 hours or overnight.

Combine mayonnaise, black and white peppers, remaining fish sauce and honey; set aside. Heat hot sauce and stir in 'nduja until melted; keep warm.

Heat fryer to 350 F and fry chicken, about 8 minutes; drain well. Dress chicken with hot sauce.

Divide biscuits in half and spread a tablespoon of mayo on both, and add enough pickles to cover bottom half. Top with chicken, lettuce and the other biscuit half. Makes 6 servings.

To make pickles, combine 2 cups apple cider vinegar, 1 cup water, ½ cup sugar, 4 allspice berries, 3 tablespoons salt, 2 bay leaves, 2 garlic cloves, 1 tablespoon mustard seeds, 1 tablespoon celery seeds and ½ teaspoon crushed red pepper. Bring to a boil, add 3 cups cucumbers sliced into ½ inch thick coins and boil for 3 minutes. Drain and shock. Makes 3 cups.



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