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**Carrie Honaker**  
*Author*

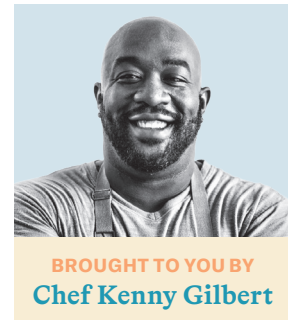
# Bushwacker

## INGREDIENTS

- 2 oz Kahlua
- 1 oz Bacardi Dark Rum
- 1 oz White Creme de Cacao
- 4 oz Coco Lopez Creme de Coconut
- 4 oz Half n Half

## DIRECTIONS

1. Combine all ingredients in a blender with two cups of ice per blender batch.
2. Top with chocolate drizzle.



## The Flavor Bomb

Smokey Fried Chicken Thigh tossed in the “Flavor Bomb Sauce” and sandwiched between a Black Truffle Smoked Gouda Cheese Biscuit with Chives

*Makes 6 Chicken Sandwiches*

### Step 1: Brine Chicken

#### INGREDIENTS

- 1 cup water
- 1 cup buttermilk
- ¼ cup Freshly Squeezed Lemon Juice
- 3 Tbsp Lite Soy Sauce
- 2 Tbsp Liquid Smoke
- 1 Tbsp Kosher Salt
- 2 Tbsp Chef Kenny’s Fried Chicken Seasoning
- 2 Tbsp Chef Kenny’s Raging Cajun Spice
- 6 pieces 5 oz Chicken Thighs, boneless and skinless

#### DIRECTIONS

1. Place chicken breasts inside a 1-gallon sized freezer, Ziplock bag.
2. Using a 1-quart sized mixing bowl, place the water, buttermilk, lemon juice, lite soy sauce, liquid smoke, kosher salt, chicken seasoning and raging Cajun seasoning.
3. Mix well with a wire whisk.
4. Pour the brine mixture over the chicken thighs inside the Ziplock bag.
5. Mix around ensuring the chicken is totally mixed around with the brine.
6. Seal the bag.
7. Brine the chicken for a minimum of 15 minutes up to 24 hours.

## Step 2: Make Biscuits

### INGREDIENTS

- 4 cups Self-Rising All Purpose Flour
- 1 tsp Xanthan Gum Powder
- ½ cup Granulated White Sugar
- ¼ cup Salted Butter.
- ¼ cup Vegetable Shortening.
- 1 cup grated Smoked Gouda Cheese
- ½ cup dried sliced Chives
- 2 Tbsp Black Truffle Oil
- 1 Tbsp Chef Kenny's Fried Chicken Seasoning
- 1 Tbsp Kosher Salt
- 1 cup Buttermilk
- 2 whole Eggs
- 1 can Pam, Buttery Spray

### DIRECTIONS

1. Preheat your oven to 375 F.
2. Place your flour, Xanthan gum powder, sugar, butter, shortening, grated smoked gouda cheese, dried chives, Fried Chicken Seasoning and salt into a large mixing bowl.
3. Mix ingredients with hands until mixture is crumbly like wet sand.
4. Combine eggs and truffle oil into a small bowl and add to the dry ingredients.
5. Incorporate into the dry ingredients well with hands.
6. Now add in the buttermilk.
7. Mix until dough starts to form a dough and then place ingredients onto a hard surface.
8. Gently knead until the dough comes together.
9. Line a half sheet pan with parchment paper.
10. Using a 3–4 oz ice cream scoop, portion out the biscuits on the half sheet pan.
11. You should get 6–7 Large Biscuits.
12. Spray the tops of each Biscuits with Pam and lightly press down each biscuit to ½-inch thickness using a spatula or the back side of a small mixing bowl.
13. Place the tray of biscuits into the refrigerator for at least 15 minutes, so that the butter and shortening firm up.
14. After 15 minutes has elapsed, place into your oven on the middle rack.
15. Set your timer for 15 minutes.
16. After 15 minutes, rotate the sheet pan.
17. Set timer for another 8 minutes.
18. Check the biscuits. They should be golden brown, and the tops should be firm to the touch.
19. Remove and allow to cool to room temperature.





### Step 3: Flavor Bomb Sauce

#### INGREDIENTS

- |    |                                      |   |   |
|----|--------------------------------------|---|---|
| 6  | each fresh Habanero Peppers          | ½ | tsp Xanthan Gum Powder                    |
| ½  | cup roasted Red Peppers, canned      | 2 | Tbsp Chef Kenny's Fried Chicken Seasoning |
| 1  | cup sliced Spanish Onions            | 1 | Tbsp Crushed Red Pepper Flakes            |
| 10 | each Garlic Cloves                   | 1 | Tbsp ground Black Pepper                  |
| ¼  | cup Kosher Salt                      | 2 | whole Navel Oranges, quartered            |
| 2  | cups Water                           | ½ | cup Creole Mustard                        |
| ¼  | 1 cup Apple Cider Vinegar            | 1 | cup Vegetable Shortening                  |
| 2  | Tbsp Chef Kenny's Raging Cajun Spice | 2 | cups Honey                                |

#### DIRECTIONS

1. Place all the ingredients listed above and place into a 2-quart sized sauce pot.
2. Turn heat on medium heat and cover with a lid or foil.
3. Cook for 30 minutes stirring occasionally.
4. Once the habanero peppers and oranges are soft, puree with a hand blender until smooth.
5. Strain through a fine meshed strainer.
6. Place in appropriately sized containers and reserve until ready to use.

## Step 4: The Dredge & The Fry

### INGREDIENTS

- 1 cup Self-Rising All Purpose Flour
- ½ cup Cornstarch
- ½ cup Rice Flour
- ¼ cup Chef Kenny's Fried Chicken Seasoning
- 6 Brined Chicken Thighs
- 2 Whole Eggs
- 4 cups Canola or Corn Oil
- 1 lbs. Lard

### DIRECTIONS

1. Place a 12-16" Cast Iron skillet on to the large eyed burner on medium low heat.
2. Place the oil and lard inside the skillet.
3. Heat up the oil for a at least 20 minutes.
4. Place the all-purpose flour, cornstarch, rice flour and chicken seasoning inside a 2-quart sized mixing bowl.
5. Mix well.
6. Remove brined Chicken thighs from the refrigerator.
7. Crack two whole eggs inside a small mixing bowl and mix with a fork or wire whisk.
8. Add the eggs to the bag of brined chicken.
9. Move around and mix well.
10. Remove each chicken thighs, 1 by 1 and place into the dredge, then place onto a half sheet pan and reserve. Allow to sit for 3-5 minutes.
11. Check the temperature of your cast iron skillet with an instant read thermometer. It should read 325–350 F.
12. Dredge the pre-dredged chicken thighs inside the remaining dredge one more time. \*note: The first dredging of the chicken creates the first layered batter on the chicken. The second dredge adds the crunch factor for later.
13. Place the chicken inside the cast iron skillet gently, placing away from your body.
14. Fry for 2 minutes.
15. Rotate the chicken.
16. Fry for another 5–7 minutes.
17. Remove the chicken and place on a half sheet pan lined with paper towels.
18. Test the internal temperature with your instant read thermometer.
19. The chicken should be at a minimum of 165 F and golden brown in color.

## Step 6: The Build

### DIRECTIONS

1. Preheat oven to 400 F.
2. Cut each biscuit in half and place on to a parchment paper lined half sheet pan.
3. Place back inside the pre-heated oven and toast for 5 minutes.
4. Remove the biscuit and place the bottom half on a plate.
5. Place the fried chicken thighs in a large bowl and add The Flavor Bomb Sauce.
6. Toss in the chicken with The Flavor Bomb Sauce until it's coated well.
7. Place the Flavor Bomb Sauce coated chicken thigh on the bottom half of the biscuit.
8. Place the top half of the biscuit (lid) on top of chicken.
9. Serve.