

# HONEY HOT

## Buttermilk

# BISCUIT SLIDERS



24 Servings

1 Serving = 1 Slider

## Ingredients

### Honey Butter:

- ¾ Cup (6 oz) Butter, softened.
- ¼ Cup (3 oz) Honey.

### Biscuits:

- ½ Box (40 oz) Gold Medal™ Buttermilk Biscuit Mix (11765).
- 2 Tbsp Granulated Sugar.
- 2 Tbsp Bourbon Maple Syrup.
- 2 ¼ Cup (18 oz) Cold Water.
- ¼ Tsp Sea Salt.

### Honey Hot Sauce:

- 3 Cups (19 oz) Hot Pepper Sauce.
- ½ Cup Honey.
- ⅓ Cup Brown Sugar, packed.

### Marinade:

- 3 Cups (24 oz) Buttermilk.
- ¾ Cup (3 oz) BBQ seasoning.
- 3 Tbsp Hot Pepper Sauce.

### Chicken Dredge:

- 4 Cups (16 oz) Fish Fry breading.
- ¼ Cup BBQ seasoning.

### Prep:

- 24 4oz Boneless, Skinless Chicken Breasts, flattened slightly.
- 6 Cups Arugula.
- 72 Jalapeño slices, fresh.
- 24 Red onion pieces.
- 72 Bread and Butter Pickles.

## Instructions

### Honey Butter:

1. Mix butter and honey; set aside.

### Biscuits:

1. Combine biscuit mix, sugar and maple syrup in large mixing bowl. Using rubber spatula, stir in water to make a soft dough.
2. Place dough on floured surface. Dust with flour and fold in half lengthwise. Roll out dough to ½-inch thickness. Using 3-inch round biscuit cutter, cut dough into 24 rounds.
3. Place on parchment-lined full sheet pan.
4. 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°) after 3 minutes of baking.

### Hot Honey Sauce:

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

### Prep:

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

### Assembly (Made-to-Order):

1. Remove chicken from marinade.
2. Dredge chicken in Chicken Dredge.
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 ¼ 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.

