

AYESHA CURRY'S WATCH PARTY

Hot Honey Chicken Sandwiches with Crispy Sweet Chili Chickpeas and Prosciutto Wrapped Dates

Hot Honey Chicken Sandwiches (serves 4)

What You Need

Hot Honey Sauce

¼ cup honey
2 tbsp unsalted butter
1 ½ tbsp of your favorite hot sauce

Chicken

¾ cup all purpose flour
¼ cup cornstarch
1 tsp garlic powder
2 tsp onion powder
2 tsp smoked paprika
1 tbsp kosher salt
1 tsp freshly ground black pepper
1 cup buttermilk
1 tsp minced garlic
4 boneless, skinless chicken thighs (3-4 oz ea)
canola oil, for frying
½ cup mayonnaise, optional
4 brioche hamburger buns
4 butter lettuce leaves
16 dill pickle chips

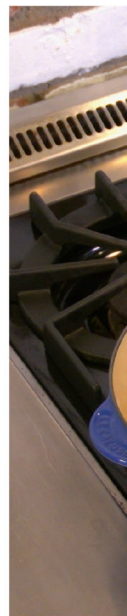
What You Do

Hot Honey Sauce

In a small saucepan over low heat, combine the honey, butter, and hot sauce. Heat, stirring occasionally, until the butter is melted and the sauce is smooth. Set aside.

Chicken

1. In a medium bowl, whisk together the flour, cornstarch, garlic powder, 1 teaspoon of the onion powder, 1 teaspoon of the paprika, the salt, and pepper. In a separate bowl, whisk together the buttermilk, garlic, remaining teaspoon of onion powder, and the remaining paprika.
2. Heat a 2-inch depth of canola oil in a heavy-bottomed pot over medium-high heat until it registers 375 °F degrees on a deep fry thermometer. While the oil heats, prepare the chicken: dip each chicken thigh into the buttermilk mixture, letting the excess drip off. Transfer to the bowl containing the dry ingredients and turn to coat all over, then transfer to a rimmed baking sheet or plate.
3. Line a plate with paper towels and set nearby. Add chicken to the hot oil and fry, turning once, until golden brown and the internal temperature registers 170 °F (about 8 minutes, adjusting the heat as needed to maintain an oil temperature of 375 °F). Transfer to the paper towel-lined plate and let drain, then transfer to a clean bowl and pour the hot honey sauce over. Toss to coat.
4. For each sandwich, spread both sides of the bun with mayonnaise (if using), then set 1 lettuce leaf on the bottom half of each bun. Top with a piece of chicken and 4 pickle slices. Add the top of the bun and serve immediately.



Prosciutto Wrapped Dates (serves 4-6)

What You Need

12 pitted dates, cut in half
1/3 cup crumbled gorgonzola cheese
freshly ground black pepper
6 very thin prosciutto slices, cut in half lengthwise,
kept cold until needed

What You Do

Preheat the oven to 450 °F. Fill each date half with cheese. Sprinkle pepper on top of the cheese, then put both halves back together and wrap with prosciutto. Place the stuffed dates on a rimmed baking sheet. Bake until the cheese has melted and the prosciutto is lightly caramelized, 8-10 minutes. Serve warm.



Crispy Sweet Chili Chickpeas

What You Need

one 15 oz can of chickpeas, drained and rinsed
1 tbsp extra virgin olive oil
½ tsp kosher salt
2 tbsp sweet chili sauce (Mae Ploy)
1 tsp grated lemon
1 tsp flaky sea salt (Maldon)

What You Do

1. Preheat the oven to 425 °F. Spread the drained chickpeas on a clean kitchen towel in a single layer and let dry for 10 minutes (the drier the crispier).
2. Combine the chickpeas, olive oil, and kosher salt in a bowl and toss to coat. Transfer to a rimmed baking sheet and spread in a single layer. Roast, stirring every 10 minutes, until golden brown, dry, and crispy on the outside and soft in the middle, 20-30 minutes.
3. While still hot, toss the chickpeas with the chili sauce and lemon zest and sprinkle with flaky sea salt. Serve warm.

Cocktail Pairing

Virgin Mule (Serves 4)

What You Need

½ cup sugar
½ cup water
handful of fresh mint, plus a few sprigs for garnish
splash of pure vanilla extract
4 limes, halved
6 cups of ginger beer

What You Do

Make a Mint Simple Syrup. In a small saucepan, bring the sugar, water, mint, and vanilla to a boil over high heat. Lower the heat to a simmer and cook until the sugar has dissolved completely, about 1 minute. Let cool to room temperature, then strain into a glass measuring cup.

For each mocktail, squeeze the juice from 1 lime into a serving glass or mug. Add 2 tablespoons of mint simple syrup and stir. Add some ice and pour in 1½ cups ginger beer. Stir again and serve. Garnish with a few mint leaves.

