Hot Honey Buttermilk Chicken

INTERMEDIATE • 1 HOUR 20 MINS

Get ready to crank up the heat with our Hot Honey Buttermilk Chicken! Juicy, crispy, and drizzled with Capilano Hot Chilli Honey, this is comfort food with a seriously swicy twist.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Intermediate	1 hour	20 mins	4-6

Ingredients

- 1kg chicken pieces (wings or drumsticks)
- 1 cup buttermilk
- 1 egg, beaten

Method

1. In a mixing bowl, combine the buttermilk, egg, black pepper, sea salt, garlic powder, and onion powder. Add in the chicken pieces, cover, and refrigerate for 1 hour or overnight.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- ½ tsp cracked black pepper
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp onion powder

Fried Chicken Coating:

- 1½ cups plain flour
- ¾ cup cornflour
- 1 tsp sweet paprika
- 1 tsp mustard powder
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp cracked black pepper
- 3 tsp sea salt
- Capilano Hot Chilli Honey
- Oil for deep frying

Method

2. Preheat a deep fryer to 170°C or fill a large pot one-third with oil, using a thermometer to achieve the correct temperature.

3. In a separate mixing bowl, combine the ingredients for the coating. Add 2 tablespoons of buttermilk to the mixture to create a craggy crust.

4. Place each chicken piece in the flour coating, pressing firmly to ensure an even coating. Repeat until all chicken is coated.

5. Fry the chicken pieces in hot oil until light golden brown and chicken is cooked through. Place on a wire rack and drizzle with Capilano Hot Honey.

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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