

# Crispy Fried Chicken

## Black Pepper Honey

(Serves 6)

### Brine:

¼ cup Salt  
 ¼ cup Sugar  
 1 quart Water  
 2 Bay Leaves  
 2 Tbs Crystal® Hot Sauce

### Chicken:

6 Airline Chicken Breasts,  
 soaked in brine  
 2 cups Milk  
 2 cups Buttermilk  
 2 cups Flour  
 Salt and Fresh Ground  
 Black Pepper

### Black Pepper Honey:

1 tsp Fresh Ground Black Pepper  
 1 cup Sourwood Honey

*It took us weeks to come up with the perfect recipe, but we feel like we did with this one. It boils down (no pun intended) to the right brine, cook time, and most importantly L-O-V-E. An airline chicken breast is the professional term for one side of a boneless breast that has the wing joint still attached. We like it because cooking anything still on the bone adds flavor and richness to the final dish. In this case it makes that extra special morsel you can pick up and snack on when no one is looking!*

**For the Brine:** Place water, salt, bay leaves, and sugar in a large saucepan over high heat and bring to a boil. Remove the brine from the stove and chill it to below 40°F in the refrigerator or by whisking it over an ice bath until cool. Add the hot sauce to the chilled brine. Submerge the chicken in the brine and refrigerate for 8-12 hours.

**For the Black Pepper Honey:** Combine the honey and cracked pepper in a container. Let the mixture steep 4 hours or overnight.

**For the Chicken:** Preheat fryer to 350°F. Set up a breading station: season the flour with salt and pepper and place in a shallow bowl or pie plate. Mix the milk and buttermilk together in another shallow bowl or pie plate.

Dredge the chicken in the flour, then in the buttermilk mixture, and in the flour again. Gently add the breaded chicken breasts to the fryer, being careful not to over-crowd them. Fry for approximately 12-15 minutes. Remove from the fryer and drain.

**Finish the Dish:** Place hot chicken on a plate. Drizzle with Black Pepper Honey to add a touch of the Carolinas. Serve immediately.

**Pairing Suggestion:** Beer. Who doesn't love beer with Fried Chicken? A nice crisp lager would be the perfect match to this classic dish. As a more elegant pairing, use Champagne as your bubbles.

