



# SPICED CUMIN FRIED CHICKEN BITES WITH 2 SAUCES

Serves 6-8

## Chili Sauce

Makes 1.5 cups

½ cup	Rice Vinegar
½ cup	Water
½ cup	Sugar or Palm Sugar
3	Thai Chilies, minced (or 2-3 Tbsp Chili Paste)
2 tsp	Cornstarch, mixed with 4 tsp water to form a slurry (optional)

## Chipotle Aioli

Makes 1 cup

1 large	Egg Yolk
1-2 Tbsp	Lemon Juice
¾ cup	Vegetable Oil
1-2	Chipotle in Adobo

For the Chili Sauce

1. Place all the ingredients, except the cornstarch slurry, into a saucepan over med-high to high heat. Bring to a boil, reduce to a simmer, & continue to cook until reduced by about 25-35%.
2. Stir in the cornstarch slurry, if desired, to thicken the texture.

For the Chipotle Aioli

1. Whisk the egg yolk with a pinch of salt & a couple tsp of lemon juice in a mixing bowl. Slowly, drip by drip at first, whisk in the oil until well emulsified & fully incorporated; adjust seasoning with salt, pepper & lemon juice.
2. Place into a blender or food processor along with the chipotles & puree until smooth. Season with salt & pepper.



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## For the Chicken:

### Ingredients:

2 lb	Boneless Skinless Chicken Breast/Thighs, cut into bite sized pieces
2 cups	Buttermilk
6 Tbsp	Cumin
3 Tbsp	Smoked Paprika
3 cups	All-Purpose Flour
For frying	Vegetable Oil
2 cup	Arugula

### Directions:

1. Marinate the chicken in the buttermilk and spices for 2-3 hours. Remove from the marinade, strain, & pat dry. Season the chicken with salt & pepper.
2. In batches, dredge the chicken pieces in the flour, shaking off the excess.
3. Heat the oil in a fry pot to 365-375°F. In batches, fry the chicken for a few minutes until golden brown and just cooked through. Remove to a sheet tray lined with paper towels & covered by a cooling rack; season with salt & pepper. Serve over the Arugula along with the sauces.