



Allspice Honey Fried Chicken and Green Bean Fries with Garlic Aioli

Yield: serves 5

Ingredients

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| 2 | <i>#602451 8-piece Chicken</i> |
| 15 oz | <i>#604441 Fried Green Beans</i> |
| ½ c | honey |
| 2 T | allspice |
| 3 cloves | roasted garlic, minced |
| ¾ c | mayonnaise |
| 2½ T | lemon juice |
| 2 | chives, sliced fine |
| | salt and pepper to taste |

Preparation

- 1) Allspice honey: in low heat non-stick pan, heat honey until the sides bubble; turn heat off and stir in allspice with a wood spoon. Hold for service.
- 2) Garlic aioli: in a mixing bowl combine mayonnaise, garlic, lemon juice, and chives; mix well, add salt and pepper to taste. Chill for 30-40 minutes. Hold for service.
- 3) In a 350° F fryer, cook chicken until internal temperature reaches 165° F 8-12 minutes. Fry green beans for 5-7 minutes until golden brown.
- 4) Assembly: 3 pieces of chicken topped with allspice honey; 3 oz green beans served with aioli.