



Allspice Honey Fried Chicken and Green Bean Fries with Garlic Aioli

Yield: serves 5

*Indicates items from National Food Group

Ingredients

2	<i>*8-piece Chicken</i>
15 oz	<i>*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.