

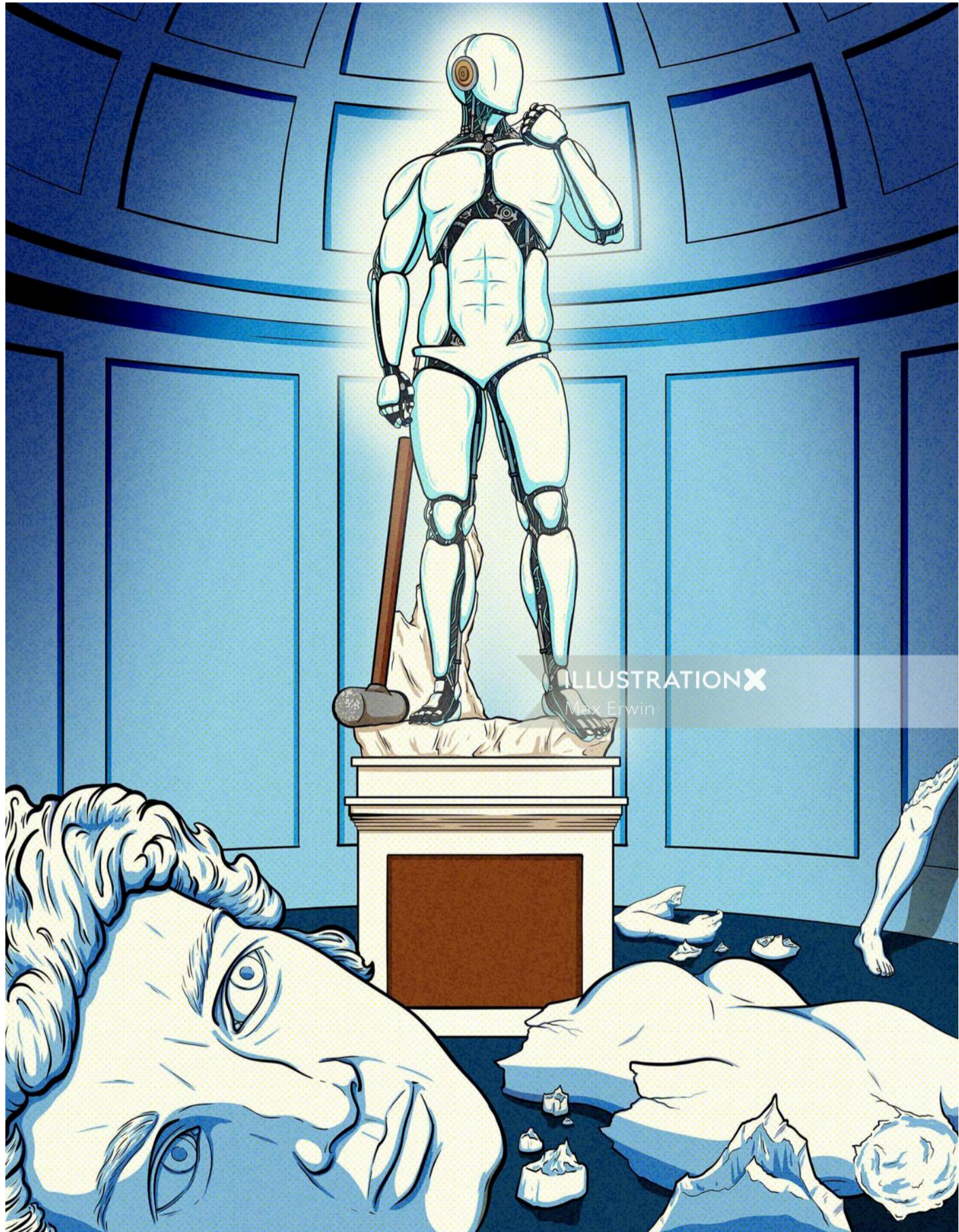
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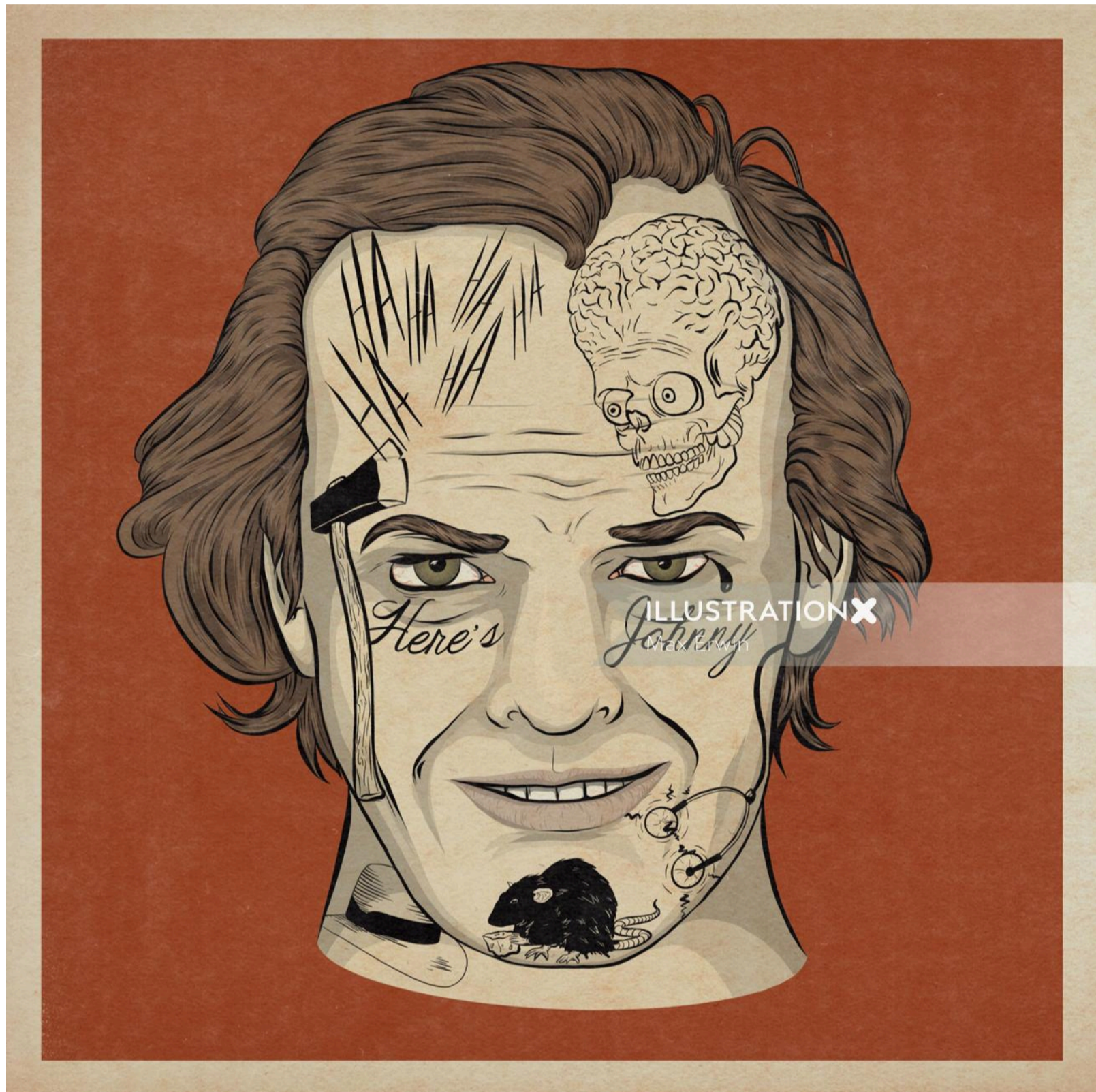
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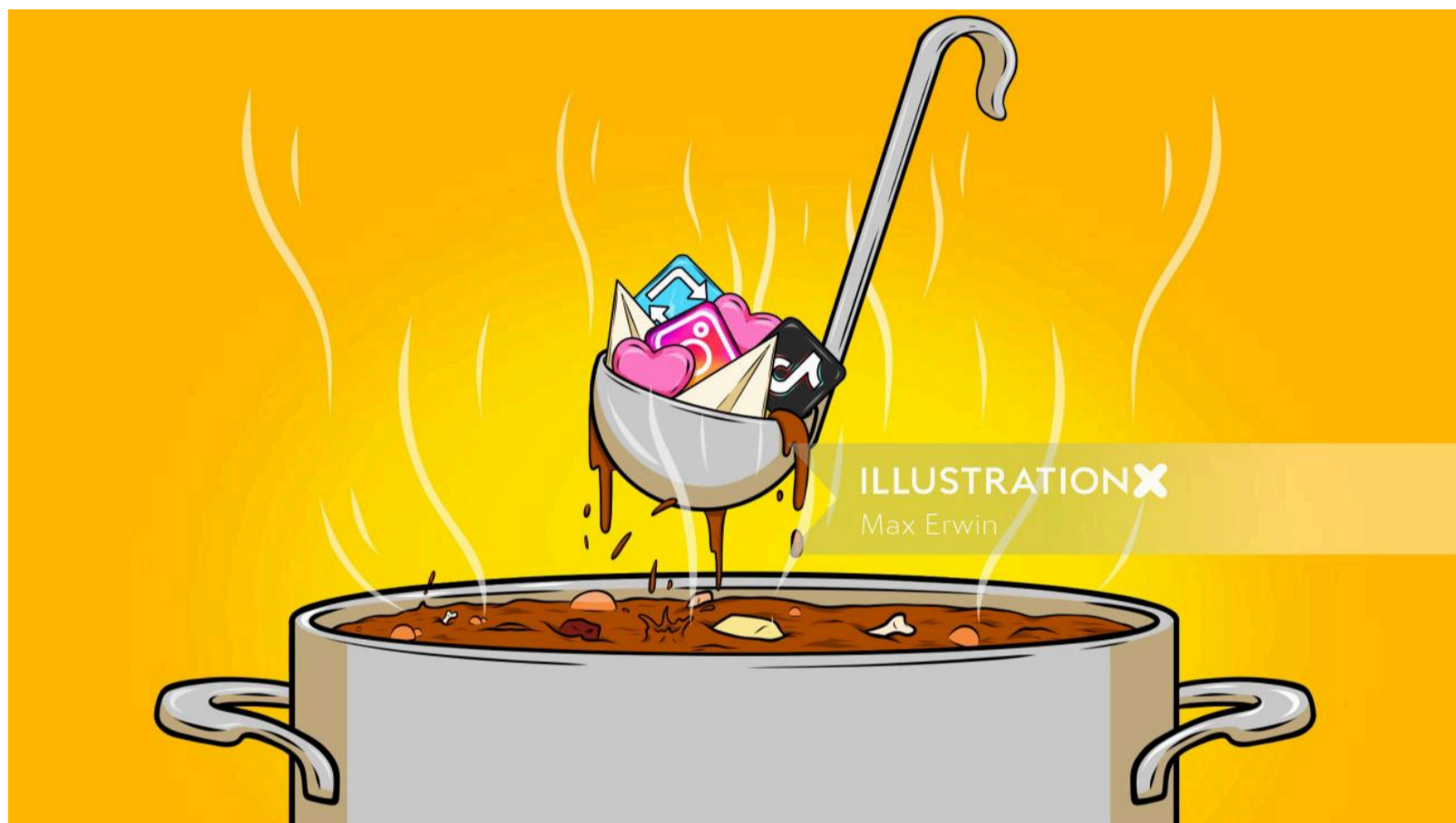
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HONEY BUTTER FRIED CHICKEN

PREP TIME: 15 MINUTES • COOK TIME: 30 MINUTES

Get ready to taste the best fried chicken of your life. The sweet and salty flavor of this honey butter fried chicken is absolutely amazing. It will also be one of the crispiest pieces of fried chicken you will ever have, thanks to the secret ingredient: ice-cold water. This is what takes battered chicken to the next level!

YIELD: 3-4 PEOPLE
1 pound (450g) chicken thighs, boneless and skinless
½ cup all-purpose flour
½ cup cornstarch
½ teaspoon baking soda
½ cup ice-cold water
2 cups frying oil
½ stick butter
2 tablespoons honey
2 tablespoons soy sauce

1. Cut the chicken into 7½ inch (3.8cm) thick slices and place them into a medium bowl.
2. Add in the flour, cornstarch, baking soda, and water to the bowl and mix until well combined and the chicken slices are fully coated.
3. In a medium pot, heat up the frying oil to 350°F (180°C) over medium heat.
4. Drop the coated chicken slices in the oil one at a time and fry them together until golden brown,

about 8 to 10 minutes. Transfer the fried chicken to a plate lined with paper towels.

5. To make the sauce, place the butter, honey, and soy sauce in a large saucepan over medium heat and stir well for 4 to 5 minutes.
6. Once the sauce is ready, add the fried chicken to the saucepan and mix well until the chicken is fully coated in the sauce.

Note: Chicken breasts or wings also work well for this recipe.

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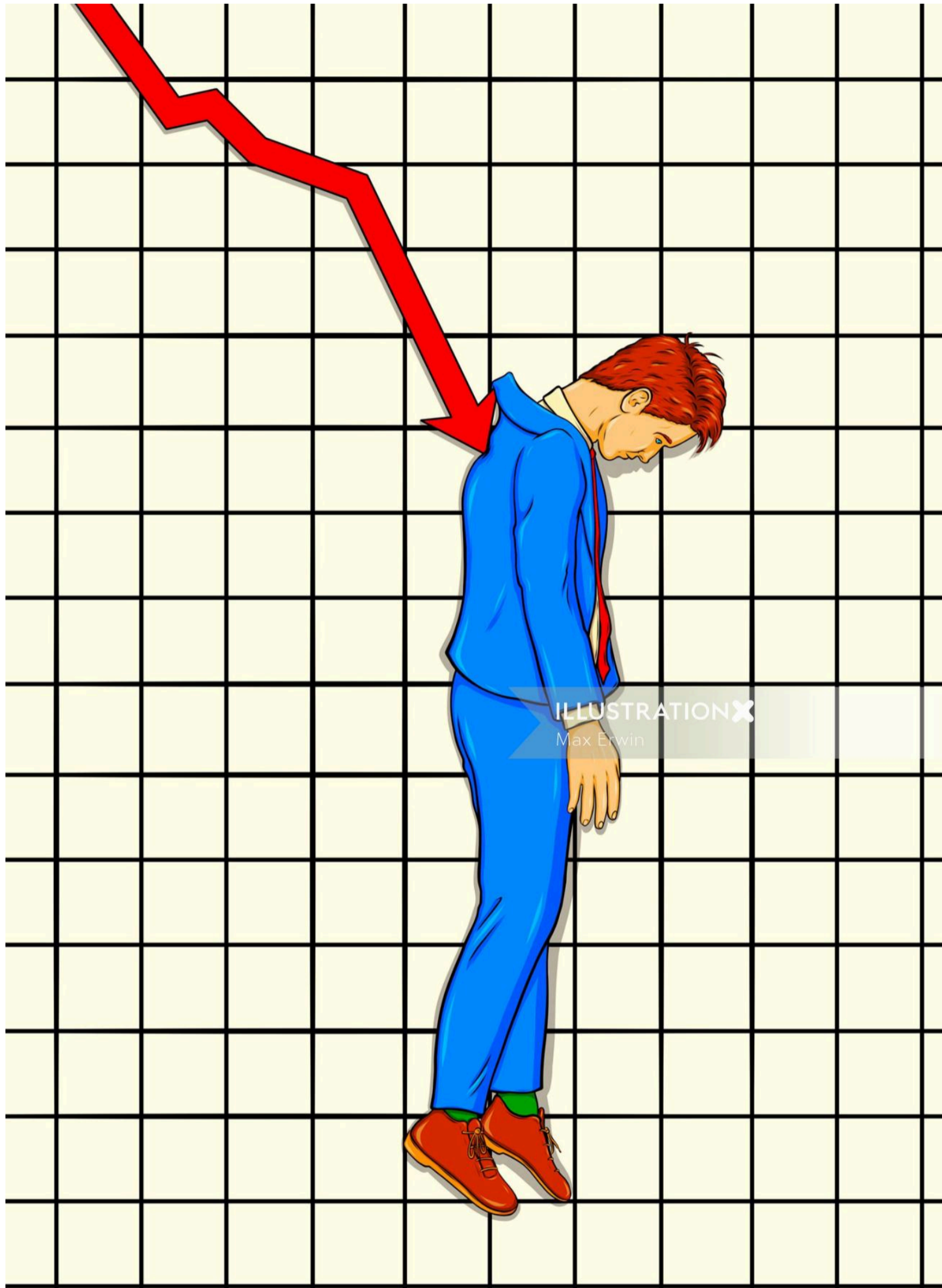
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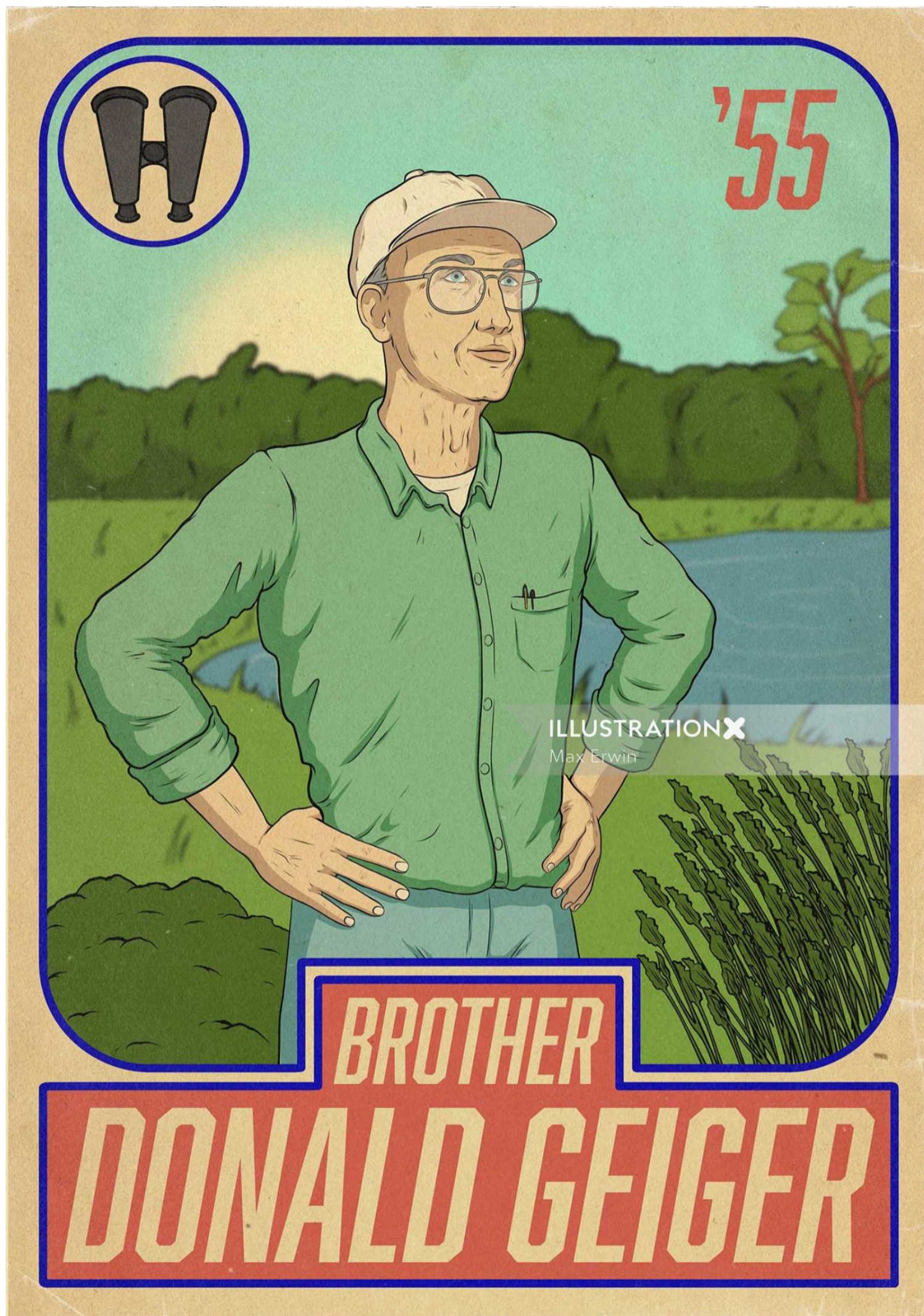
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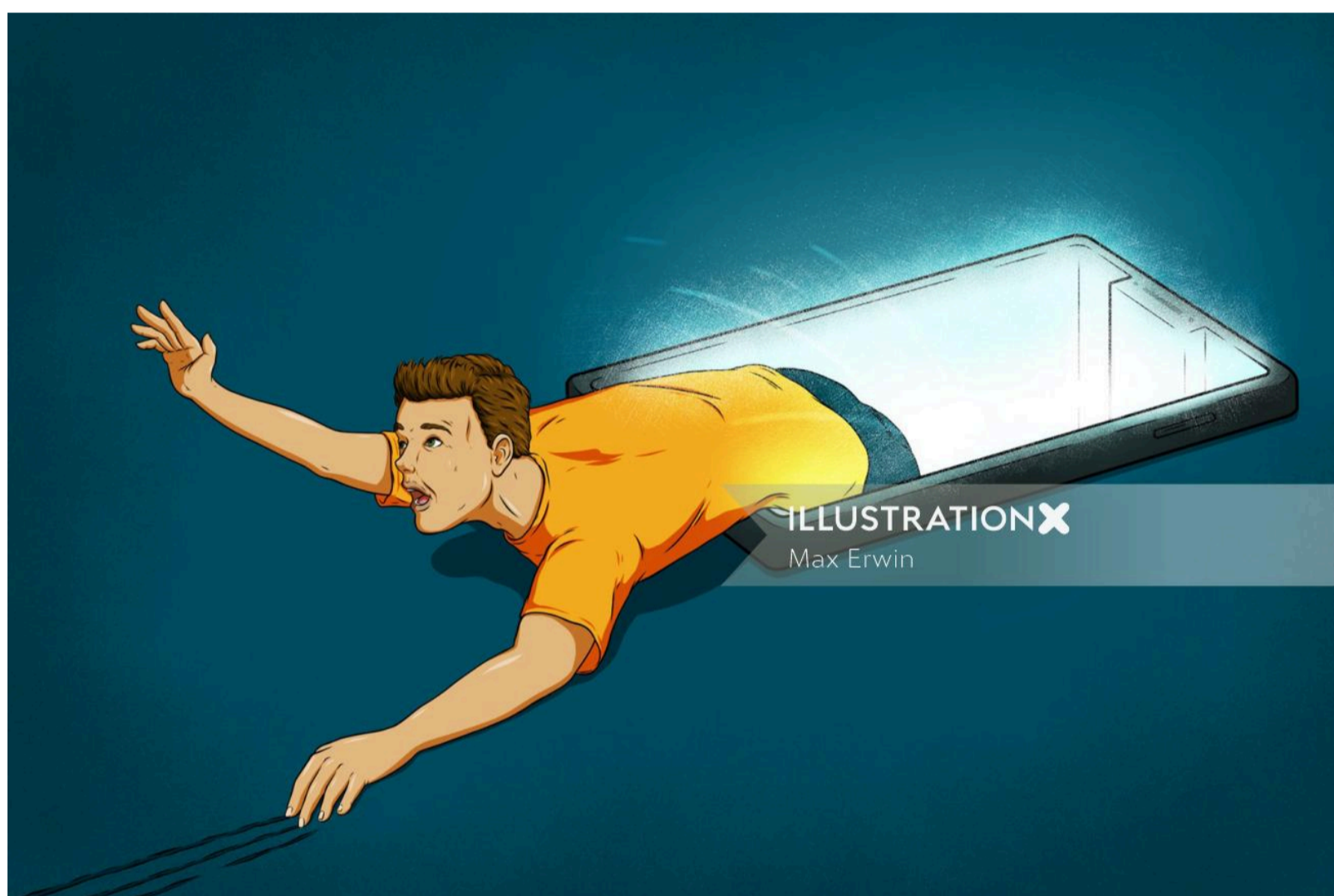
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MARSHMALLOW CHOCOLATE BAR

PREP TIME: 25 MINUTES • COOK TIME: 20 MINUTES

The idea of stuffed chocolate bars is such a fun concept, and the possibilities for what you can stuff them with are endless. I decided to make marshmallow-stuffed chocolate bars because the texture of marshmallow fluff combined with a snappy chocolate bar works so well. Plus, you can achieve a nostalgic feel by placing the marshmallow stuffed chocolate on top of graham crackers, making you feel like you're sitting around a campfire.

YIELD: 4 BARS
½ cup water
¾ cup granulated sugar
¼ cup corn syrup
3 egg whites
1 cup semi sweet chocolate chips

SPECIAL EQUIPMENT:
Hand mixer
Chocolate bar mold

1. In a medium pot over medium heat, add the water, sugar, and corn syrup. Stir continuously until it reaches a temperature of 240°F (115°C).
2. In a medium bowl, add the egg whites and whip with a hand mixer until soft peaks form. Gradually add the syrup and keep mixing for 5 minutes more.
3. Melt the chocolate chips in the microwave 30 seconds at a time in a microwave-safe bowl, stirring frequently, until fully melted.
4. Pour the melted chocolate into a 6x3-inch (170x85cm) size chocolate bar mold, reserving some chocolate in the bowl, and flip it over to remove excess chocolate. Be sure to lay out parchment paper or paper towels for the excess chocolate to drip onto to avoid a mess.
5. Spread the marshmallow cream in the molded chocolate and then cover with another layer of melted chocolate. Place it in the fridge for a few minutes to cool completely before serving.



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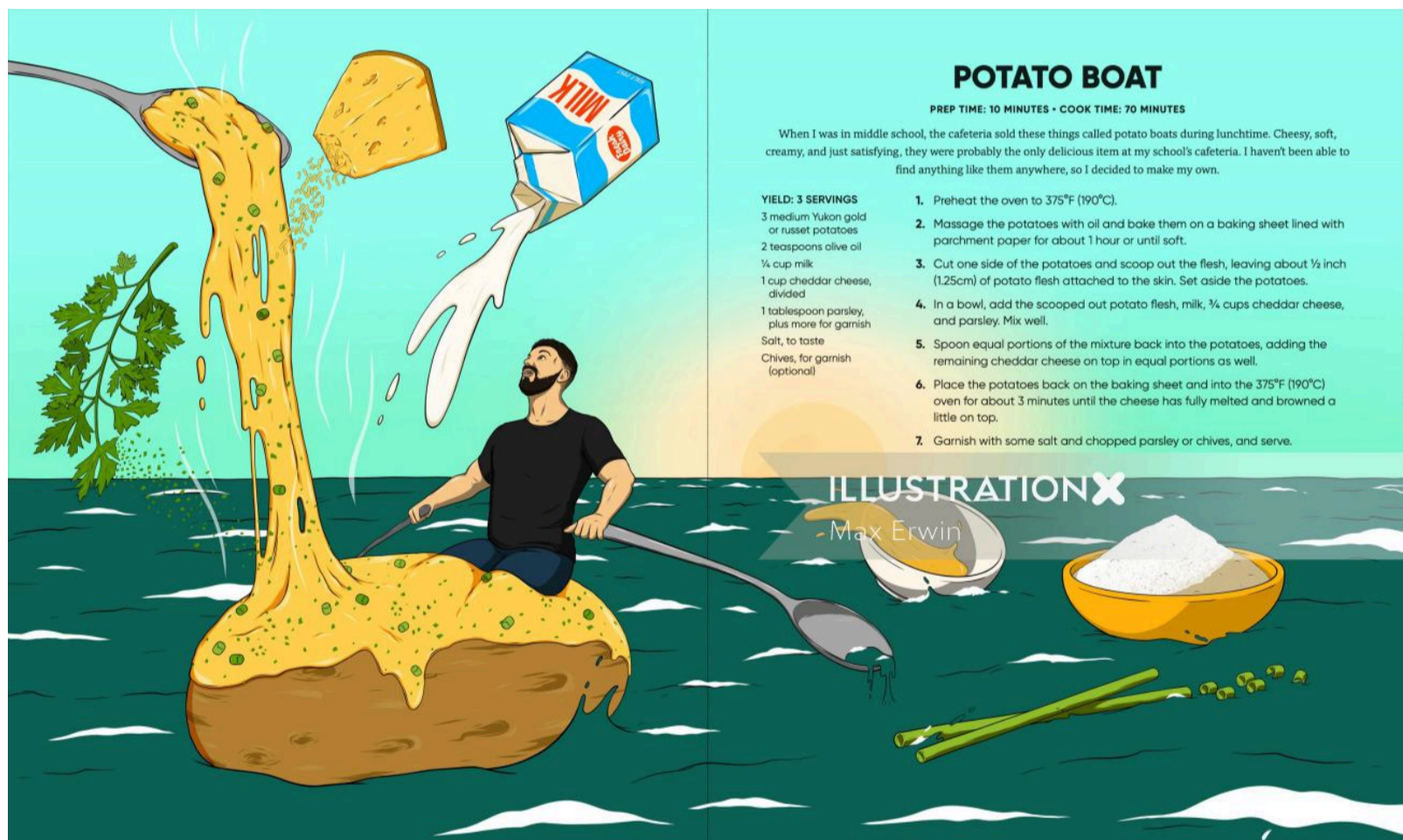
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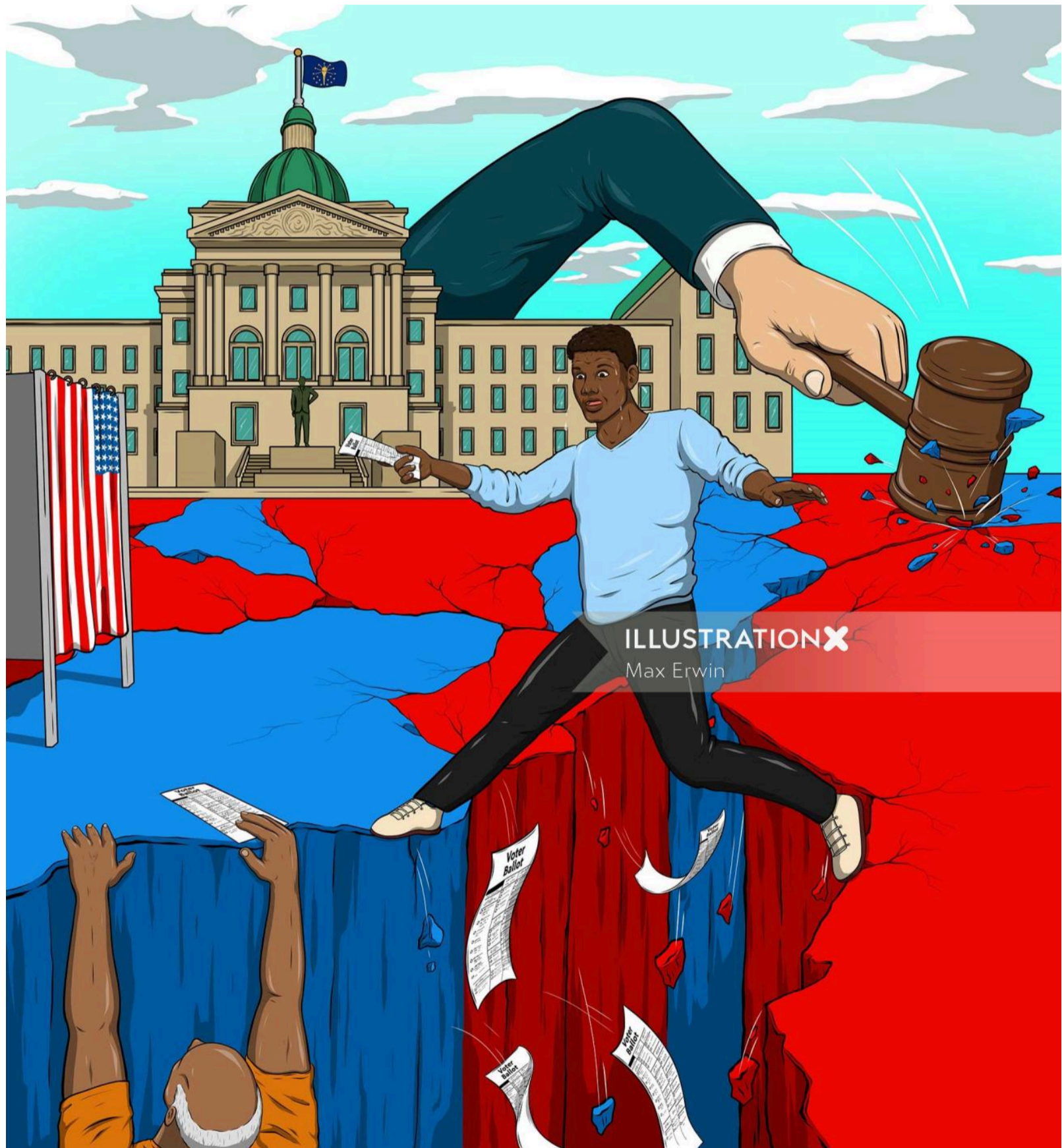
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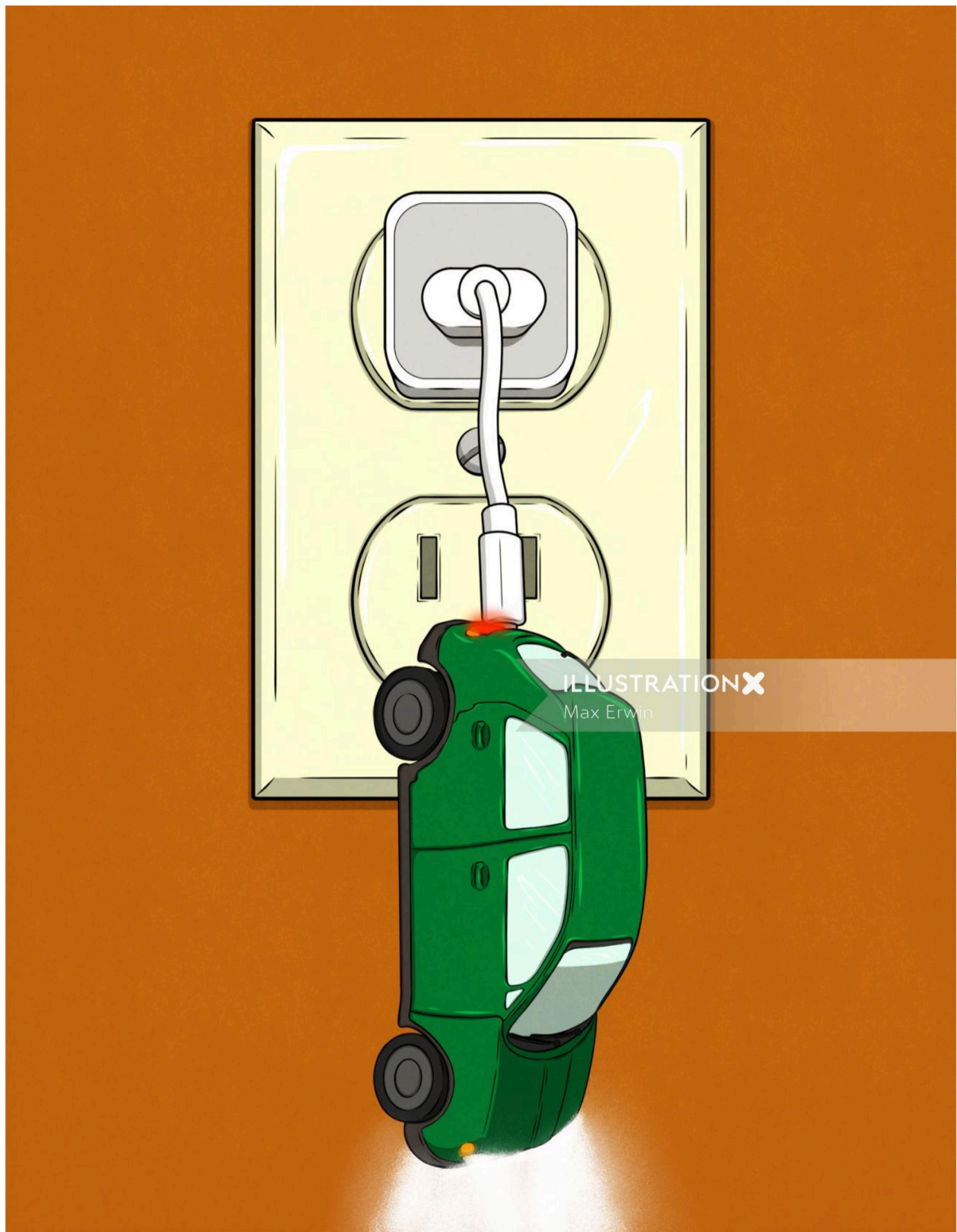
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