AYESHA CURRY’S WATCH PARTY

Hot Honey Chicken Sandwiches
with Crispy Sweet Chili Chickpeas and Prosciutto Wrapped Dates

Hot Honey Chicken Sandwiches (serves 4)

What You Need

**Hot Honey Sauce**

- 1/4 cup honey
- 2 tbsp unsalted butter
- 1 1/2 tbsp of your favorite hot sauce

**Chicken**

- 1/4 cup all-purpose flour
- 1/4 cup cornstarch
- 1 tsp garlic powder
- 2 tsp onion powder
- 2 tsp smoked paprika
- 1 tbsp kosher salt
- 1 tsp freshly ground black pepper
- 1 cup buttermilk
- 1 tsp minced garlic
- 4 boneless, skinless chicken thighs (3-4 oz each)
- Canola oil, for frying
- 1/4 cup mayonnaise, optional
- 4aiser hamburger buns
- 4 butter lettuce leaves
- 16 dill pickle chips

What You Do

**Hot Honey Sauce**

In a small saucepan over low heat, combine the honey, butter, and hot sauce. Heat, stirring occasionally, until the butter is melted and the sauce is smooth. Set aside.

**Chicken**

1. In a medium bowl, whisk together the flour, cornstarch, garlic powder, 1 teaspoon of the onion powder, 1 teaspoon of the paprika, the salt, and pepper. In a separate bowl, whisk together the buttermilk, garlic, remaining teaspoon of onion powder, and the remaining paprika.
2. Heat a 2-inch depth of canola oil in a heavy-bottomed pot over medium-high heat until it registers 375 °F degrees on a deep fry thermometer. While the oil heats, prepare the chicken: dip each chicken thigh into the buttermilk mixture, letting the excess drip off. Transfer to the bowl containing the dry ingredients and turn to coat all over, then transfer to a rimmed baking sheet or plate.
3. Line a plate with paper towels and set nearby. Add chicken to the hot oil and fry, turning once, until golden brown and the internal temperature registers 170 °F (about 8 minutes, adjusting the heat as needed to maintain an oil temperature of 375 °F). Transfer to the paper towel-lined plate and let drain, then transfer to a clean bowl and pour the hot honey sauce over. Toss to coat.
4. For each sandwich, spread both sides of the bun with mayonnaise (if using), then set 1 lettuce leaf on the bottom half of each bun. Top with a piece of chicken and 4 pickle slices. Add the top of the bun and serve immediately.
Prosciutto Wrapped Dates (serves 4-6)

**What You Need**
- 12 pitted dates, cut in half
- 1/3 cup crumbled gorgonzola cheese
- freshly ground black pepper
- 6 very thin prosciutto slices, cut in half lengthwise, kept cold until needed

**What You Do**
Preheat the oven to 450 °F. Fill each date half with cheese. Sprinkle pepper on top of the cheese, then put both halves back together and wrap with prosciutto. Place the stuffed dates on a rimmed baking sheet. Bake until the cheese has melted and the prosciutto is lightly caramelized, 8-10 minutes. Serve warm.

Crispy Sweet Chili Chickpeas

**What You Need**
- one 15 oz can of chickpeas, drained and rinsed
- 1 tbsp extra virgin olive oil
- 1/2 tsp kosher salt
- 2 tbsp sweet chili sauce (Mae Ploy)
- 1 tsp grated lemon
- 1 tsp flaky sea salt (Maldon)

**What You Do**
1. Preheat the oven to 425 °F. Spread the drained chickpeas on a clean kitchen towel in a single layer and let dry for 10 minutes (the drier the crispier).
2. Combine the chickpeas, olive oil, and kosher salt in a bowl and toss to coat. Transfer to a rimmed baking sheet and spread in a single layer. Roast, stirring every 10 minutes, until golden brown, dry, and crispy on the outside and soft in the middle; 20-30 minutes.
3. While still hot, toss the chickpeas with the chili sauce and lemon zest and sprinkle with flaky sea salt. Serve warm.

Cocktail Pairing

**Virgin Mule (Serves 4)**

**What You Need**
- 1/2 cup sugar
- 1/2 cup water
- handful of fresh mint, plus a few sprigs for garnish
- splash of pure vanilla extract
- 4 limes, halved
- 6 cups of ginger beer

**What You Do**
Make a Mint Simple Syrup. In a small saucepan, bring the sugar, water, mint, and vanilla to a boil over high heat. Lower the heat to a simmer and cook until the sugar has dissolved completely, about 1 minute. Let cool to room temperature, then strain into a glass measuring cup.

For each mocktail, squeeze the juice from 1 lime into a serving glass or mug. Add 2 tablespoons of mint simple syrup and stir. Add some ice and pour in 1 1/2 cups ginger beer. Stir again and serve. Garnish with a few mint leaves.