

CAFE THOMPSON RECIPE

HONEY-HABANERO FRIED CHICKEN

Chef Carla Hall

Chef, best-selling author and television personality Carla Hall has been entertaining audiences with her enthusiasm for life and warm personality for years. She first won over audiences when she competed on the Bravo network's "Top Chef." Born in Nashville, Tennessee, Hall grew up surrounded by soul food.

SERVES 6



INGREDIENTS

For the Habanero-Honey Sauce

- 1/2 cup lime juice
- 5 medium (about 1 1/2 ounces) habanero peppers, stems removed
- 1 teaspoon salt
- 2 sticks butter
- 1/2 cup honey
- 1/4 cup white wine vinegar

For the Tempura Batter

- 1 cup all-purpose flour
- 1 cup cornstarch
- 1 tablespoon baking powder
- 1 tablespoon salt
- 2 cups water
- 1 whole chicken cut into 8 pieces
- 1 cup oil

DIRECTIONS

For the sauce

Combine the lime juice, vinegar, habanero peppers and salt in a blender, and purée until smooth. Strain through a sieve and discard the solids. Set aside.

Heat a large saucepan over medium heat and add the butter. Cook until the butter turns golden brown and develops a nutty aroma, about 8 minutes. Remove from the heat and scrape into a medium bowl. Whisk in the honey and a tablespoon of the vinegar. Taste and add a little more vinegar if desired. Set aside until needed. Discard the vinegar or save for another use.

For the batter

In a large bowl, whisk together the flour, cornstarch, baking powder and salt. Add the water and mix well to smooth out any lumps. Set aside. Add oil to a skillet, and fry the chicken until golden brown. Toss the chicken in about a cup of the sauce, or serve the sauce on the side for dipping.

Keep hot for serving.

Side dishes

Red Cabbage Slaw With Cranberries
Skillet Cornbread

