



Planning a Party for the Big Game This Weekend?



Football has become a nationwide sensation - leading to gatherings of family, friends and neighbors. The essential ingredient in a successful watch party is the food, and this Sunday is the time to put Chef Jackie's recipes to use. This menu will surely please your guests young and old.

Chef Jackie's Lineup

FRIED CHICKEN SANDWICHES



Serves 4
Prep Time: 10 minutes
Cook Time: 10 minutes

Directions

Heat a medium size Dutch oven with 4-5 inches of oil to 365 F. Place each chicken thigh between 2 sheets of plastic wrap. Pound until ½ inch thick and set

aside onto a sheet tray.

Set up a dredging station. Place buttermilk and hot sauce into a ¼ sheet tray or bowl. Next, add flour, onion powder, garlic powder and cayenne to another ¼ sheet tray or bowl. Season with salt and pepper, stir to combine.

Begin dredging process by placing each thigh into the flour mixture, next buttermilk mixture, finally end with the flour mixture. Place onto sheet tray and continue process until all chicken is dredged. Place 2 thighs into oil and fry for 5-8 minutes, until crispy and golden. Remove to a sheet tray lined with a rack season with salt. Fry remaining thighs and remove to rack.

Sauce

To a medium bowl, add mayonnaise, mustard, ketchup and sweet pickle relish. Stir until combined.

The Build

Lay out each bun onto a clean work surface. Spread the bottom bun and the top bun with special sauce. To each bottom bun, add sliced dill pickles and shaved lettuce. Top with fried chicken, then more lettuce. Place top bun on. Slice in half and take a crunchy bite!

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CHOCOLATE PEANUT BUTTER ICE CREAM



Serves 1

Directions

To a blender add all ingredients, except mini chips and salt. Blend until smooth. Stir in chips, freeze or serve garnished with flakes of maldon!

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