

KFC - Kiwi Fried Chicken Burgers

Recipe from
Spicecraft

Make a better burger than you could ever buy with these tasty "KFC" burgers from Spicecraft!

Prep time: 30 Min - 24 Hrs

Cook time: 25-40 Min

Method

Coat the chicken thighs in 3 Tbsp of Crackin' Kiwi Rub and using your hands, mix together to get an even coverage.

Mix the Yoghurt, Milk, Egg & Pimped Pepper together then pour the above ingredients over the chicken, mix everything together, getting a good coverage over thighs. Cover with cling film and place in the fridge for at least two hours or ideally over night to marinade.

Preheat vegetable oil of choice, in either a heavy deep pan on the stove or a deep-fryer, to 160 degrees C.

Mix the flour and Kiwi Rub together, then 1 by 1 coat the chicken in the flour mixture, put on a wire rack and leave for about 10 minutes, to dry out, after 10 mins if any of the pieces are still a little wet re-coat with some more of the flour mixture.

Cook the chicken thighs in oil for around 15 mins until the chickens internal temp is 70C. Once cooked, place each thigh on a wire rack, this will stop the chicken going soggy while you wait for it to cool down enough to make your chicken burger.

Ingredients

- 1 kg boneless chicken thighs
- 3 Tbsp Spicecraft Crackin' Kiwi Rub
- 1/2 cup yoghurt
- 1/2 cup milk
- 1 egg
- 1 tsp Spicecraft Pimped Pepper
- 1 cup flour (can use gluten free)
- 1 Tbsp Spicecraft Crackin' Kiwi Rub



You can now make your chicken burgers. You know the drill - burger buns, sauce, lettuce, pickles, whatever you fancy!

To Serve: Roast some baby Oakley Duet or Trio Potatoes in the oven for the ultimate side!