




**ROSH CHODESH CLUB**  
WITH CHEF GABE

## PICNIC FRIED CHICKEN WITH MELON CUCUMBER SALAD

 Serves: 4 to 6

### Ingredients

1 Whole Chicken (cut in 8 pieces)	¼ cup Corn Syrup
3 cups Oat Milk	1 Lemon (for juice and zest)
3 tbsp. Lemon Juice	4 sprigs Thyme
2 tsp. Onion Powder	2 cups Honey Dew Melon (diced)
2 tsp. Garlic Powder	2 cups Cantaloupe (diced)
2 cups All Purpose Flour	2 cups Heirloom Tomato (diced)
2 cups Cornstarch	2 cups Cucumber (diced)
2 tbsp. Onion Powder	¼ cup Rice Wine Vinegar
2 tbsp. Garlic Powder	½ cup Extra Virgin Olive Oil
2 tbsp. Paprika	1 tbsp. Maldon Salt
2 tbsp. White Pepper	2 to 3 tbsp. Basil leaves (torn)
2 tbsp. Salt	5 qts. Fry oil
1 cup Honey	Salt and Pepper

### Recommended Pairing



Herzog Lineage  
Momentus



## Directions

To make the brine / marinade whisk together the oat milk, lemon juice, onion powder, and garlic powder in a large bowl. Place the cut chicken in the marinade / brine, cover with plastic wrap and place in the fridge for at least one hour but no longer than 24 hours.

Using a large pot, bring 5 quarts of fry oil to 350°F over a medium high flame.

Whisk together the flour, cornstarch, onion powder, garlic powder, paprika, white pepper, and salt to make the dredge for the fry chicken. Remove the chicken from the brine and place in the dredge mixture. Completely coat the chicken with the dredge mixture. Shake off the excess flour from the chicken and carefully lower the chicken into the oil. Don't over crowd the pot, its ok to cook in two batches. Fry the chicken for around 12 minutes or until the chicken registers an internal temperature of 165°F for the white meat and 175°F for the dark meat. Remember to adjust the flame so that the fry oil stays around 350°F.

While the chicken is frying, place the honey, corn syrup, lemon zest, and thyme in a small pot. Place the pot over a low flame and steep the honey for 10 minutes making sure it does not boil. Remove from the flame and let cool.

Make the melon salad by tossing together the honey dew, cantaloupe, heirloom tomatoes, and cucumber with the rice wine vinegar, extra virgin olive oil, maldon salt and the torn basil.

To serve, drizzle the fried chicken with the lemon honey and serve with the melon salad.

