FROM OUR *MARLIN BAR* COOKBOOK

Nashville Hot Chicken Sliders

MAKES 4 SERVINGS (8 SLIDERS)

BUTTERMILK-SRIRACHA MARINADE

2 cups buttermilk

¼ cup Sriracha

2 tsp rice wine vinegar

Pinch of kosher salt

1 lb boneless, skinless chicken thighs, cut into eight 2 ½-in. cubes

CAJUN BREADING

1 lb panko (Japanese bread crumbs)

1/3 cup Cajun seasoning

1 tsp cayenne pepper

1 Tbsp kosher salt

2 cups all-purpose flour, unbleached

Vegetable oil

1/3 cup mayonnaise

8 Hawaiian sweet slider rolls, such as King's Hawaiian

1 cup Island Slaw

Sriracha in a squeeze bottle

16 pickle slices

INSTRUCTIONS

1. To make the marinade: In a medium bowl, whisk together all ingredients. Pour half of the marinade into another medium bowl. Cover and refrigerate one bowl of marinade.
2. Add the chicken to the remaining bowl of marinade and mix well to coat. Cover and refrigerate for at least 2 hours or up to 24 hours.
3. To make the breading: Combine all ingredients in a blender or food processor and blitz until blended.
4. In a colander, drain the chicken well. Put the flour in a shallow bowl or dish and the breading in another shallow dish. Remove the reserved bowl of marinade from the refrigerator. Line a rimmed baking sheet with paper towels and place a large wire rack on top.
5. Coat the chicken in the flour evenly on both sides. Shake off the excess flour and then dredge in the marinade. Allow the excess marinade to run off and then coat evenly in the breading on both sides. Place on the prepared baking sheet.
6. In a large, heavy skillet, heat 2 in. of oil to 325°F on a deep-fry thermometer. In batches, carefully add the chicken and cook for about 3 minutes, turning occasionally, until the chicken is golden brown and cooked through. Using tongs, transfer to the wire rack.
7. To serve, spread mayo on both halves of the buns. Divide the slaw among the bottom buns and top with the chicken. Zigzag Sriracha on each piece. Top with the pickle slices. Finish with the top buns and lightly press the sandwiches together. Skewer with cocktail picks and serve.