

Cornflake-Crusted Chicken

Servings: 3

INGREDIENTS

- 3 ea Chef's Line™ chicken for osso buco
- 3 c Glenview Farms® buttermilk
- 1 c crushed cornflakes
- 1 c all-purpose flour
- tt salt and pepper
- 4 oz roasted banana catsup (see right)

PREPARATION

Soak chicken in buttermilk for one hour. Combine cornflakes, flour, salt and pepper. Dredge chicken in cornflake mixture. In 350° fryer, fry chicken until done. Serve with banana catsup.

Roasted Banana Catsup (Yield: 8 c)

INGREDIENTS

- 15 ea ripe bananas, skins on
- Optimax® pan spray
- 2 c sweet chili sauce
- ½ c half and half
- 1-2 t Monarch® ground ginger, optional
- 1 ea Monogram® parchment paper

PREPARATION

Spray bananas with pan spray. Place bananas on sheet pan with parchment paper. Roast bananas in 365° oven until well browned, about 25 minutes. Let bananas cool and remove skins. Place bananas in a food processor. Add chili sauce and half and half; process until smooth. Taste for flavor and adjust seasonings. Transfer to a clean container. Reserve what is needed for service. Refrigerate for up to 4 days.

