



Smokey Thai Pulled Chicken Sandwiches with Quick Pickled Carrots

Recipe courtesy of Robin Gagnon. Visit Robin's blog blommi.com for more recipes!

Ingredients

3 lbs boneless skinless chicken thighs
1 package of Cobblestone Bread Co.™ Sesame Twist Hamburger Rolls
3 tbs chopped cilantro
quick pickled carrots (recipe below – make while chicken thighs are cooking)
*** optional Sriracha sauce

Brine for Chicken Thighs

3 cups water
2 tbs pure cane sugar
juice of one lime
2 tsp Thai fish sauce
2 tsp soy sauce
1 tbs sea salt
1-2 hot peppers (Thai bird or Serrano)
2 cloves of garlic

Dry Rub for Chicken Thighs

1 tbs pure cane sugar
2 tsp sea salt
1 tsp onion powder
½ tsp ground ginger
½ tsp garlic powder
¼ tsp ground white pepper

Sauce for Chicken Thighs

¼ cup water
¼ cup honey
1 tbs fresh lime juice
2 tbs soy sauce
1 tsp Thai fish sauce (add while mixing, do not heat)

Instructions

Whisk together ingredients for the brine. Add the chicken thighs, making sure they are fully covered. Place in refrigerator for 2-3 hours.

About a half hour before you are ready to grill. Fire up your Big Green Egg. Once coals are hot, damper down to just a crack on both top and bottom. We are looking for a temperature around 280°F/138°C.

Whisk together the dry rub ingredients. Remove the chicken thighs from brine, and pat dry. Discard brine. Generously coat the chicken with dry rub.

Place chicken thighs on the EGG. Cook for 1½ hours, flipping once after about 50 minutes. Check temperature occasionally to make sure you are not going over a maximum of 325°F/163°C, damper more narrowly to reduce temperature closer to 280°F/138°C.

Prepare the Quick Pickled Carrots while the chicken is grilling (recipe below).

When chicken thighs are removed from the EGG, set aside to rest and cool a little, then pull the chicken (discard any fatty bits). Mix in chopped fresh cilantro.

Mix sauce ingredients (except fish sauce) in a small saucepan over medium-high heat. Once it comes to a boil, reduce to a simmer. Allow to gently bubble for 2 minutes, then shut off and pour over the pulled chicken. Mix. Add fish sauce and mix again.

Place some of the pickled matchstick carrots on the bottom half of each Cobblestone Bread Co.™ Sesame Twist Hamburger Roll. Top with a generous helping of the Thai pulled chicken (squirt on a bit of sriracha sauce if you like) and cover with top of the roll.

Quick Pickled Carrots

$\frac{2}{3}$ pound carrots

Quick Pickling Brine

2 $\frac{1}{2}$ cups water

$\frac{2}{3}$ cup rice wine vinegar

1 tbs pure cane sugar

2 tsp sea salt

2 tsp fresh grated ginger

Instructions

Peel and trim carrots, then matchstick slice.

Whisk together pickling brine ingredients in a deep microwave-safe bowl. Microwave for 2 minutes, then whisk again to ensure salt & sugar are dissolved. Add the carrots. Make sure they are fully covered in the brine.

Microwave until the brine come to a quick boil (about 5-6 minutes). Microwave for another minute (you may need to stop it a couple times to avoid boil over). Remove from the microwave and set aside to cool.

When the brine has cooled to room temperature, drain. Refrigerate the carrots until ready to go on sandwiches.