

# Honey Butter Biscuit Flounder Basket



## INGREDIENTS

3	Each	<u>Honey Butter Biscuit Flounder</u>
4	Ounces	Fries
		Carolina Slaw:
1	Cup	Cabbage, Shaved
1	Each	Carrots, Grated
1/4	Cup	Apple Cider Vinegar
3	Tablespoon	Sugar
	ns	
3	Tablespoon	Vegetable Oil
	ns	
1	Tablespoon	Dijon
	n	
1	Teaspoon	Dry Mustard
1	Teaspoon	Celery Seeds
	To Taste	Salt
	To Taste	Pepper
		Sweet Heat Honey & Chili Sauce:
1/4	Cup	Raw Honey
2	Each	Garlic, Cloves, Chopped
1/4	Teaspoon	Red Chili Flakes
1/4	Teaspoon	Chili Powder

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Fish](#)

Display your talent for discovering new menu treats. This one's a flavor burst in a basket. Our light and crispy, MSC certified flounder covered in everyone's new favorite biscuit dough. Destined to be a fish camp standby... but it should be served everywhere.

## DIRECTIONS

1. Prepare the sweet heat chili & honey sauce by combining the ingredients and letting them sit for 3-5 days.
2. Prepare the slaw and refrigerate unit chilled.
3. Prepare the Honey Butter Biscuit Flounder according to package instructions to an internal temperature of 165°F.