

# Pulled Chicken Slider with Daikon Radish & Carrot Slaw and Strawberry Compote

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Hunger Badger Adventure Catering



## Directions

Smoke a whole chicken in a smoker until internal temperature reaches ~170F+ at the breast plate.  
Pull entire chicken to a shredded texture.

Carrot & daikon radish slaw:

- Peel carrots to a shredded texture.
- Slice the daikon radish thinly or use a mandolin.
- Boil apple cider vinegar and sugar together.
- Pour the vinegar & sugar mixture over the radish to quick pickle it.

Strawberry compote:

- Clean strawberries and hand smash into a pot.
- Add sugar and water
- Reduce to desired consistency.

Aioli:

8 room temp egg yolks  
18 oz of olive oil  
3 smoked garlic cloves  
4 squeezed lemons  
1 tsp salt

- Blend separated egg yolks
- Slowly add lemon juice
- Slowly add olive oil ~1 drop at a time.
- Once aioli emulsifies add oil faster until desired consistency.
- Add peeled smoked garlic cloves

Spread aioli on each half of locally baked bun and toast in a skillet until golden brown. Add shredded chicken, strawberry compost, slaw.