

# FEATURED Choice Batter<sup>®</sup> Recipe

## *Fried Chicken Strips and Nuggets*

### General Instructions for Frying with Choice Batter<sup>®</sup>

When frying, an electric skillet, frying pan or deep fryer can be used.

Visit [www.ChoiceBatter.com](http://www.ChoiceBatter.com) for additional frying tips.

- Canola oil is recommended.
- In an electric skillet or frying pan, use enough oil to cover at least half the thickness of chicken being fried.
- Preheat oil to about 350-375°F.  
*Note: Ensure the oil is correct frying temperature by dripping a drop of mixed batter into the oil. If it sizzles and floats to the top- the oil is ready. If the droplet of batter sinks and stays on the bottom, the oil is still too cool for frying.*
- Mix one cup of ChoiceBatter<sup>®</sup> with 1 cup and 1 tablespoon of water in a bowl, and let stand for five minutes.

### Fried Chicken Strips and Nuggets

1. Dip the chicken strips or nuggets into ChoiceBatter<sup>®</sup> mixture and coat thoroughly. Allow excess mixture to drain. (*Optional additional coating: Coat with crushed gluten-free Rice Chex<sup>®</sup>, Corn Flakes<sup>®</sup>, or Doritos<sup>®</sup>. Hand crush or use food processor. Press crumbs over the entire surface of chicken.*)
2. Place coated chicken individually into electric skillet, frying pan or deep fryer. *If using electric skillet or frying pan, turn the strips occasionally until they are golden.*
3. Depending on the thickness of the chicken pieces, cook 3-6 minutes or until done.
4. Enjoy!



**Fried Chicken**