

CopyCat Chili's Chicken Crispers

Ingredients

Batter:

1 egg beaten
1/4 c buttermilk you can use whole or regular milk
3/4 c chicken broth
1 1/2 tsp. salt
1/2 tsp black pepper
1 c self rising flour
6-10 cups vegetable oil or whatever is in your fryer
10 chicken tenderloins raw
1/2 cup flour

Honey Mustard Dressing:

2/3 c mayonnaise
1/4 c honey
2 T Dijon mustard
pinch paprika
pinch salt

Directions

Combine ingredients for honey mustard dressing and set aside.

Heat fryer to 350 degrees

Combine egg, buttermilk, chicken broth, salt and pepper and whisk for 30 seconds to dissolve salt.

Whisk in 1 cup of self rising flour, let sit for 5 minutes or so.

Coat each piece of chicken with flour and dip into batter, dripping off excess.

Let the chicken crispers sit in the oil for 7-9 minutes per tenderloin.

Drain chicken fingers on a paper towel.

Serve honey mustard for dipping.