

CopyCat Chili's Honey Chipotle Chicken Crispers

Ingredients

For the Chipotle Sauce:

$\frac{2}{3}$ cup honey

$\frac{1}{4}$ cup water

$\frac{1}{4}$ cup ketchup

1 tablespoon white vinegar

2 tsp ground chipotle chile pepper powder

$\frac{1}{2}$ teaspoon salt

2 tbsp hot sauce

For the batter:

3 chicken breast

1 eggs beaten

$\frac{1}{2}$ cup milk

$\frac{1}{2}$ cup chicken broth

$1\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp black pepper

$\frac{1}{4}$ tsp paprika

$\frac{1}{4}$ tsp garlic powder

$\frac{3}{4}$ cup all-purpose flour

For the breading:

$1\frac{1}{2}$ cups all-purpose flour

$1\frac{1}{2}$ tsp salt

$\frac{3}{4}$ tsp paprika

$\frac{1}{2}$ tsp black pepper

$\frac{1}{2}$ tsp garlic powder

$1\frac{1}{2}$ cups all-purpose flour

$1\frac{1}{2}$ tsp salt

Directions

Make honey chipotle sauce by combining all ingredients in a small saucepan over medium heat until boiling. Reduce heat and

simmer for 2 minutes, then remove from heat.

Heat the canola oil in the fryer to 350F. Whisk together all ingredients except the flour, after all combined then you add the flour.

Make the breading by combining all ingredients in another pan.

When you are ready to fry the chicken, dip each piece of chicken into the batter. Lift the chicken out of the batter and let some of the excess drip off. Toss the chicken into the dry breading and coat completely. Drop the breaded chicken into the hot oil and fry for 4 minutes, or until golden brown. Remove chicken from oil and allow to drain on paper towels. When all the chicken tenders are done, drop them into a large glass or metal bowl. Pour the sauce over the top, and toss gently until all the chicken tenders are coated with the sauce.