

CopyCat Cracker Barrel Fried Chicken Livers

Ingredients

2 lbs chicken livers
2 cups all-purpose flour
4 cups bread crumbs
2 tsp salt
1 tsp chili powder
salt and pepper, to taste
 $\frac{2}{3}$ cup milk
4 large eggs

Directions

In a bowl, whisk the eggs and milk.

In another bowl, sift together the flour, salt, and chili powder.

Dredge the livers in the seasoned flour, dip in eggs, and coat in bread crumbs.

Fry the livers for 2 to 3 minutes on each side and then drain on paper towels.

Serve plain or with your favorite dipping sauce or gravy.!