

CopyCat Popeyes Fried Chicken Strips

Ingredients

3 – 4 pounds boneless Chicken Strips, skin-on, if possible
6 cups Vegetable Oil for frying
2/3 cup All Purpose Flour
2 tablespoons White Pepper
1 teaspoon Cayenne Pepper
2 teaspoons Paprika
1 tablespoon Salt
3 Eggs

Directions

In a large bowl, add flour, salt, white pepper, cayenne and paprika.

In a medium bowl, add eggs. Beat with a whisk until well-blended.

One at a time, dip each piece of chicken into the blended egg. Allow the excess to dip off and then place in flour bowl. Coat well with the flour mixture. Place breaded chicken strip on a rack.

Repeat with remaining chicken strips.

Allow breaded chicken to dry for about 20 to 30 minutes. You will get even browning on the chicken by letting it dry.

When ready to cook, heat oil over medium-high heat in a deep fryer or in a heavy skillet or deep pan on stove.

Carefully place the chicken pieces in the hot oil, skin side down, a few pieces at a time. Do not crowd.

Cook, turning until all sides are golden brown and the meat is cooked thoroughly.

Place on a paper towel-covered plate to allow grease to drain.

Repeat with remaining pieces until all are done.

Serve warm or hot with plenty of dipping sauces.