

# Crispy, Chip-Coated Chicken Tenders

(CreativeEatingBlog.com)

## Here's what you'll need:

Raw chicken tenderloin (defrosted, if frozen)

Eggs

Flour

Seasonings

Crushed potato chips

Good frying oil (peanut is ideal)

## Instructions:

1. Add seasonings to flour and mix; I use my homemade seasoning salt and add extra onion powder and garlic powder. Set aside.
2. In a separate bowl, beat two or three raw eggs. Set aside.
3. Crush a bag of potato chips (I partially open the bag to let the air escape and crush them in the bag). If you want a coating with a finer texture, crush them in the bag first and then run them through a food processor. Empty crushed chips into a third container.
4. Get an assembly line going with the seasoned flour, egg and crushed chips (in that order). Begin coating the chicken tenderloins: Coat first with flour, dip into egg, then coat with chips. Lay each piece on a plate until you're ready to fry.
5. Heat the oil in a large skillet or deep fryer (I use a skillet filled just under halfway and have my gas burner turned to the middle setting).
6. Carefully place the pieces in hot oil and cook for about 5 minutes (they should be golden in color), using tongs to turn halfway through for even color.
7. Remove each piece with the tongs, and place on a paper towel lined plate.
8. Serve with honey-mustard, BBQ or Jack Daniels dipping sauce.

Note: The coarsely crushed chips will result in a fried coating similar to KFC's "extra crispy" coating. The fine, food-processor crushed chips will result in a fried coating similar to Shake-N-Bake. I've tried both ways, and I can't decide which way I like better! Also, I haven't delved into using flavored chips, but I bet that sour cream and onion chips would make a tasty coating; you could really get creative with this recipe if you were feeling adventurous....