

CRUNCHY HONEY GARLIC CHICKEN

Ingredients

2 or 3 boneless skinless chicken breasts, pounded thin and sliced into 'tender loin' pieces
2 cups flour
1/2 cup panko bread crumbs
1 teaspoon garlic powder
1/2 teaspoon chili powder
1/2 teaspoon seasoning salt
1/2 teaspoon pepper
3 eggs
3 tablespoons water
2 tablespoons oil
oil for frying

Sauce Ingredients

3/4 cup honey
3 tablespoons soy sauce
4 garlic cloves chopped fine (or 1 – 2 tablespoons pre-chopped garlic)
1/2 tablespoon ground ginger
1/3 cup water

What to do:

1. Prepare chicken and set aside.
2. Combine sauce ingredients in a small sauce pan. Bring to a boil, reduce heat and simmer for about 15 minutes. Stirring occasionally.
3. While sauce is simmering; In a bowl combine flour, panko bread crumbs, garlic powder, chili powder, seasoning salt, and pepper. In a separate bowl whisk together eggs, 3 tablespoons water, and 2 tablespoons oil.
4. Heat oil to 375 degrees.
5. Once piece at a time dip chicken into egg mixture then coat with flour mixture, Repeat. Shake slightly to remove any excess and place on wire rack. Repeat with each piece of chicken.
6. Fry chicken in small batches until crispy, golden brown, and cooked through. Drain on paper towels.
7. Once all chicken is finished place in a large bowl and pour warm sauce over and toss to coat.