

## Fried Chicken Tenders

### Ingredients

- 1 lb. boneless, skinless chicken tenders(approximately 6-7 tenders)
- 1 egg
- 1-1&1/4 cp. water
- 2 cups flour
- 2 tablespoons Koss Sauce
- vegetable oil

### Directions

1. Heat oil in either deep fryer or dutch oven.
2. In a small bowl, add dry ingredient, flour.
3. In separate small bowl, mix wet ingredients which consist of egg, water, and Koss Sauce.
4. Use whisk to beat egg lightly and mix well with water and Koss Sauce.
5. Place platter out to place chicken tenders on once ready to fry.
6. First, dip each chicken tender into flour, shaking off any excess flour.
7. Next, dip each tender into wet ingredients.
8. Dredge each tender in flour once again.
9. Test oil before frying by dropping a drop of water into oil. When hot enough, water will pop. Be careful when cooking with hot oil.
10. Using long handled tongs or other kitchen utensil, place chicken tenders in oil. Cook for approximately 6 minutes or until batter is light brown , When chicken tenders float on top of oil, this is also an indication that they are done.
11. Remove from oil. Place on platter with paper towel to blot off excess grease.
12. Cool slightly before serving.