

Herb Batter Fried Chicken

Serves 20

10 lbs small frozen chicken breast or tenderloins
4 cup all-purpose flour, divided use
3 3/4 tsp salt
3 tsp grated lemon peel
3 tsp marjoram
3 tsp sage
3 tsp thyme
1 1/2 tsp paprika
3/4 tsp. pepper
3 eggs
3 cups water
Oil for cooking

Rinse and trim chicken. Pat dry. Place 1 cup flour in a pie dish.

The remaining 2 cups of flour combine with salt, pepper, thyme, paprika, sage, and marjoram. Blend eggs with water. Stir mixture into flour mixture. Dredge chicken in flour and then coat with batter. Batter should be thick and tacky.

Heat 1" of oil in skillet to 365°.

Fry until golden brown and turn over. Smaller breasts will take about 10 minutes per side.

Drain on paper towels.