

Fried Chicken Nuggets

BONELESS SKINLESS CHICKEN BREAST WHOLE BUTTERMILK

Tammy's Tip: Chicken is cheaper on bone. By it when it's on sale.

Cut breast meat from bone. Cut into 1" strips. Cut strips into 1" sections making 1x1" nuggets. Soak nuggets in 1/2 cup whole buttermilk 20-30 minutes prior to frying.

1 1/2 CUPS SELF-RISING FLOUR

1 TSP PEPPER

1 1/2 TSP. SALT

2 TSP. PAPRIKA

1 1/2 TBSP HIDDEN VALLEY RANCH MIX

Put dry ingredients above in a gallon size storage bag and shake to mix well. Take nuggets and place in a gallon size storage bag with dry ingredients. Shake and coat well.

IRON SKILLET, WOK, OR LARGE SKILLET COOKING OIL, (PEANUT or CORN OIL)

Put 1" of oil in skillet. Oil must be HOT! Put a piece of crust in oil. Once it floats and sizzles WELL, grease is ready! Fry nuggets for 2 minutes on a high heat. Stir them around well and continue cooking for 2 more minutes or until golden brown. If you cut nuggets large, it will take more time to cook them. Take out with a slotted spoon and place on paper towel covered platter/plate. Serve with Collard Valley Cook's honey mustard sauce.