



Day two of innovative things to do with a discount isle Chicken. We're always experimenting with recipes and this one was a winner!

Crispy coated Chicken is cool. Crispy coated Chicken using Garlic Bread and grated Cheese is even better?.

Ingredients:-

Home made Garlic Bread (Gluten free in our case), reduced to crumbs in the wuzzer

Grated Cheese

2 Eggs, beaten

Seasoned Flour (Chilli, Garlic Salt, Onion Salt, fresh ground Black Pepper)

Method:-

- (1) Flour the Chicken pieces.
- (2) Dip in the Egg wash.
- (3) Roll in grated Cheese.
- (4) Flour again.
- (5) Roll in the Bread crumbs.
- (6) Fry in batches at 180c until the Chicken is at least 75c in the middle (Use a meat thermometer if your not certain ? but when they float allowing an additional 30 seconds, is a good guild.)
- (7) Remove and drain.
- (8) Re-fry to brown the coating.

We served ours with chips, Minted Peas and a Mooli coleslaw. Probably the best crispy coated Chicken recipe so far and much better than those reformed soulless objects available at the burger chain with the big ?M? outside?...

