

BAKIN' BILL'S SPICY CHICKEN FINGERS

BREADING MIX:

1 cup flour
1 tsp salt
1/2 tsp. cayenne pepper
1/2 tsp. paprika

WING SAUCE:

1/2 cup butter
1/4 – 1/2 cup Louisiana Hot Sauce
1/4 tsp. black pepper
1/4 tsp. garlic powder

20 chicken fingers

vegetable oil (for frying)

Combine flour, salt, cayenne pepper, and paprika in bowl.
Coat chicken pieces in dry mixture and place on tray & cover.
Reserve 1/2 of mixture.

Refrigerate coated chicken at least 1 hour.

Coat chicken in leftover flour mixture.

In small Dutch oven, heat butter, hot sauce, pepper, and garlic powder just until butter melts, then keep warm.

In deep cast-iron fry pan fry chicken, 10 pieces at a time, for about 10 minutes each side. Make sure chicken reaches an inside temp of 165 degrees.

Drain chicken on paper towels.

Immediately place chicken in sealable bowl.

Pour half of the hot sauce mixture over chicken (first 10 pieces).
Cover and toss to coat.

Repeat with second batch of chicken.

Fingers can be frozen and reheated in 400 degree oven for 10 minutes.

NOTE: Use ranch or blue cheese dressing as a dip for these fingers.

Celery sticks may also be served on the side as well.