

Beer Battered Chicken Bites w/Honey Mustard



This is a great snack for those late night munchies

Serves 8

Canola oil, for frying

1 1/3c flour

2 eggs, beaten

2 pounds chicken tenders,
cut into bite sized pieces

pinch cayenne pepper

1/4c honey

salt and pepper

1 1/2c beer

1/4c Dijon mustard

Sprinkle chicken pieces with salt and pepper.

Mix together flour, cayenne, beer and eggs. Preheat about 1 1/2" of oil in heavy skillet on medium~high heat.

Dip chicken pieces in batter and fry in small batches until cooked through ~ approximately 6~8 minutes. Drain on paper towels.

Mix together honey and Dijon and serve with warm or room temperature chicken bites.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



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