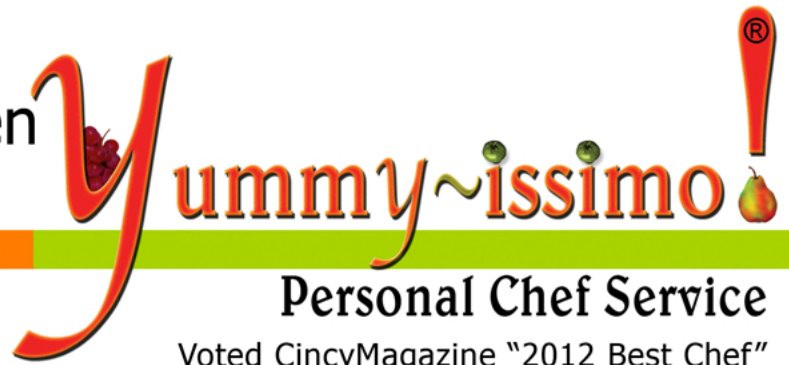


# Beer Battered Chicken Bites



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2 pounds chicken tenders, cut into bite sized pieces

salt and pepper

1 1/2c flour

1/2t cayenne pepper

1 1/2c beer

2 eggs, beaten

Canola oil, for frying

1/4c honey

1/4c Dijon mustard

Sprinkle chicken pieces with salt and pepper.

Mix together flour, cayenne, beer and eggs and allow mixture to sit at least 20 minutes. 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



**Debbie Spangler ~ Certified Personal Chef**

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