

Bengal Bites



Makes 12 servings

1c all~purpose flour

1t thyme

1c pecan halves, crushed

1t cayenne pepper, more or less to taste

1T oregano

1T butter

2t cumin

4 pounds chicken tenders

Combine flour, pecans, oregano, cumin, thyme, cayenne and salt in mixing bowl.

Melt 1/2 of the butter in small saucepan. Dip each piece of chicken in melted butter and then flour mixture, coating well.

Melt remaining butter in large skillet over medium heat.

Sauté chicken pieces until browned on all sides and completely cooked through.

Remove from pan and serve immediately or store in refrigerator until ready to reheat.

Serve with a variety of dipping sauces/mustards and lots of beer!

Prepare Ahead Tip

Store cooked chicken, covered, in refrigerator. Before serving, heat chicken wrapped in foil, at 350 for 10 minutes.