

Extra-Crispy Fried Chicken Tenders

Seasoned Flour Ingredients

- 3 cups All-Purpose Flour
- 1 1/2 teaspoons Black Pepper
- 1 1/2 teaspoon Paprika
- 1 teaspoon Chili Powder
- 1/4 teaspoon garlic Powder

Batter Ingredients

- 1 1/3 cups All-Purpose Flour
 - 1 teaspoon Salt
 - 1/4 teaspoon Black Pepper
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- 1 1/2 cups Water
 - 2 large Egg Yolks

Steps ([Video](#))

1. Pour about four inches of vegetable oil in large pan.
2. Place pan with oil on medium heat.
3. Place all ingredients for seasoned flour in bowl and mix well.
4. Put about 1/3 of the seasoned flour in another bowl (this is for the initial coating).
5. In a separate bowl mix the flour, salt, and pepper for the batter.

6. In a separate bowl whisk the water and egg yolks for the batter.
7. Add the water and egg mixture to the dry ingredients for the batter.
8. Mix until well combined.
9. Slice the chicken tenders into thinner strips.
10. Coat the chicken strips with the seasoned flour.
11. One at a time, coat the strips with batter then immediately dredge again in seasoned flour.
12. Fry the chicken strips in 365 F oil for 7-8 minutes or until deep golden brown (longer cooking time for larger pieces of chicken).
13. Remove from oil and drain excess oil on paper towels.
14. Transfer to wire rack to finish cooling.
15. Best served warm.
16. Hear that crunch!