



Beer Battered Chicken

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This beer battered chicken is deepfried and easy to make

Ingredients

- - 1 ½ pounds boneless
- skinless chicken breast halves - 1 ½ cups all-purpose flour - 1 teaspoon baking powder - 2 large eggs
- beaten - ½ cup cold beer - 3 cups oil for frying

Instructions

1. Cut chicken breasts into 1-inch-thick strips. Set aside. Stir together 1 cup flour and baking powder in a medium bowl. Mix in eggs and cold beer until combined. Place remaining 1/2 cup flour in a small bowl. Heat oil in a deep heavy skillet to 375 degrees F (190 degrees C). Working in batches
2. coat chicken strips in flour
3. then dip into beer batter. Fry chicken in hot oil
4. turning once
5. until chicken is no longer pink in the center and the coating is golden brown. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Drain on a paper towel-lined plate. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
6. ingredient density
7. and the specific type of oil used.