



Boneless Fried Chicken



2/3 c buttermilk

2 eggs

2 sleeves saltine crackers, crushed

1 c flour

1 1/2 t Lawry's Seasoning Salt

6 boneless skinless chicken breasts, cut in chunks & pounded to 1/2-inch thickness

vegetable oil

serve with: Homestyle gravy and Mashed Red Potatoes

In bowl, whisk buttermilk and eggs together. In separate bowl, mix crackers, flour and seasoning salt. Line rimmed baking sheet with tin foil and place wire rack over baking sheet. Dip chicken pieces in buttermilk/egg mixture followed by cracker/flour mixture. Place chicken on wire rack and let sit 10 minutes, until crusted.

Heat 1/2-inch oil in large skillet over medium/low heat. Fry chicken in oil 5-6 minutes per side or until golden and cooked through. Drain on paper towels. Drain oil, reserving drippings for Homestyle Gravy recipe.