

IGGY'S DOUGHBOYS & CHOWDER HOUSE RECIPES

IGGY'S CHICKEN FINGERS

- 1 lb. boneless chicken tenderloins
- 2 eggs
- 1/2 cup milk
- 1 bag of Iggy's Fish & Chicken Batter Mix

DIRECTIONS

Combine eggs and milk, whisk thoroughly. Combine chicken into egg wash in a shallow dish. Cover and chill for 15 minutes. Pour Iggy's Fish & Chicken Batter Mix in a separate shallow dish. Coat the chicken tenderloins in Iggy's Fish & Chicken Batter Mix, then deep fry at 350 degrees turning tenderloins halfway through cooking until both sides are golden brown. Chicken must be cooked to 165 degrees. Serve with honey mustard sauce (recipe below).

HONEY MUSTARD SAUCE

- 1/2 cup Dijon mustard
- 1Tbs. Mayonnaise
- 3Tbs. Honey

DIRECTIONS

In a small bowl, stir together the mustard and mayonnaise until smooth. Stir in the honey.