

## Chicken Fingers

Elizabeth Clark's



6 boneless skinless chicken breasts halves	1 egg, beaten
1 cup buttermilk	1 ½ teaspoon garlic powder
1 cup all-purpose flour	1 cup seasoned bread crumbs
1 teaspoon salt	1 teaspoon baking powder

- Cut the chicken into  $\frac{1}{2}$  in strips, place in a large resealable plastic bag.
- Combine egg, buttermilk and garlic powder; pour over chicken.
- Seal and refrigerate for 2-4 hours.
- In another large resealable plastic bag, combine flour bread crumbs, salt and baking powder.
- Drain chicken, discarding buttermilk mixture.
- Place chicken in the bag with the flour mixture, seal and shake to coat.
- In an electric skillet, heat oil to 375 degrees.
- Fry the chicken in batches for 4-5 minutes or until golden brown.
- Drain on paper towels.

Yield: 6 servings

