

Crispy fried Buffalo Chicken strips

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These homemade pepperoncini juice marinated crispy fried Buffalo chicken strips are a take on the famous bone in Buffalo chicken wings that originated at the Anchor bar in Buffalo. The anchor bar is also where I met my husband . They are melt in your mouth tender and guaranteed to become a family favorite.

The first place we had was a hole in the wall submarine sandwich and chicken wing shop, that was literally held together with duct tape. But the food was good and the lines long. We sold chicken wings by the dozen all the way up to buckets of wings in a spicy, medium or mild buffalo sauce.

What I use to made these crispy fried Buffalo chicken strips

I use skinless boneless chicken breast and slice them into strips when I make these crispy fried Buffalo chicken strips. You can use chicken tenders. Then I let them marinate in pepperoncini juice. You can use pickle juice if that's what you have on hand. Then I dip the chicken first in the egg then in the bread crumb mixture. There is no need to flour the chicken, this is an unnecessary step.

I use canola oil for frying, you can use vegetable or peanut oil or combinations of these oils . Fill your pan with about 2 to 3 inches of oil for deep frying. For the hot sauce I have

always used Frank's Hot Sauce.

Enjoy your crispy golden fried Buffalo chicken strips!!! If you are craving more crispy things try my crispy pan fried chicken cutlets

Ingredients

- 2 skinless boneless chicken breast
- 1 cup pepperoncini juice
- 2 eggs
- 2 cups bread crumbs
- 1 cup grated parmesan cheese
- 4 cups olive oil canola oil for frying
- 1 stick of butter
- 1 cup franks hot sauce
- 2 tsp. each garlic + onion + and paprika powder
- Chopped Italian parsley
- Ranch dressing for dipping

Instructions

1. Start by cleaning your chicken pat dry. Salt and pepper to taste. Cut into strips of equal size. Then marinate in the pepperoncini juice for at least one hour.
2. Add the bread crumbs, parmesan and Italian parsley to one bowl mix to combine and the eggs to another wisk to blend
3. Remove the chicken from the marinate and pat dry. Dip first in the egg then in the bread crumb mixture. repeat the process with all the chicken pieces.
4. Bring the oil yo medium high heat, Fry the chicken fingers until golden brown. About five minutes. being sure not to over crowd the pan, Repeat the frying for all the chicken. Drain on paper towels.
5. Meanwhile make the hot sauce. In a small saucepan melt the butter. Add the hot sauce, garlic, onion and

paprika, simmer on low for 5 minutes

6. Toss the chicken in the hot sauce top with more hot sauce and Italian parsley. ENJOY!!!