



## **Southern Fried Chicken Strips**

*From Pentamere Winery*

### **Ingredients:**

8oz. Chicken Breast

1 cup Flour

1 Tbs. Canadian Steak Seasoning

2 eggs

½ Cup Milk

3 Cup Oil

### **Directions:**

Pound chicken breast with meat mallet (for quicker cooking).

Blend together flour and steak seasoning in a dish.

In a separate dish combine milk and eggs and beat for 30 seconds.

Dredge chicken in flour and seasoning mix then dip into the egg wash then back in to the flour place in a pan with hot oil and cook till golden brown.