



## **BREADING AND FRYING BUSTER'S CHICKEN TENDERS**

**Cooking time is 6 minutes at 350 degrees.**

1. Prepare chicken tender batter by mixing 1½ part water to one part Buster's breading. Blend thoroughly with a wire whip.
2. Be sure to keep enough Buster's breading to ensure complete coverage of the chicken tenders during the breading process.
3. Submerge chicken tenders into batter blend.
4. Next, place chicken tenders into Buster's breading.
5. Tumble chicken tenders in Buster's breading, making sure each piece is completely coated.
6. Place chicken tenders into fryer, preheated to 350 degrees.
7. Immediately set timer for 6 minutes. After a couple of minutes, gently stir the chicken tenders, making sure each piece is separated, so they do not stick together. Do not stir again.
8. When the 6 minute timer goes off, lift the chicken tenders from the fryer.
9. Place under lights to ensure high quality Buster's Fried Chicken.