

PEANUT BUTTER CHICKEN

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

3 lbs fryer chicken, cut up
1 egg, beaten
1 tsp salt
1/4 tsp black pepper
1/2 C cream style PEANUT BUTTER (this recipe's secret)
2/3 C Half & Half
1/2 C all-purpose flour
1/2 C Italian seasoned breadcrumbs, finely ground or broken
Olive oil for frying

DIRECTIONS:

Rinse off chicken & simmer in large pot with just enough water to cover chicken (about 20 minutes). Drain & pat dry with paper towels. In shallow bowl large enough to dip chicken pieces, mix beaten egg, PEANUT BUTTER + salt & pepper - gradually add Half & Half, stirring well. Set aside.

Have seasoned bread crumbs ready in another shallow bowl or plate. In yet another shallow bowl or plate, coat chicken with flour - then dip first into PEANUT BUTTER mixture & then into bread crumbs. Drop 1 or 2 pieces at a time into very hot oil in fryer or skillet - cook till golden brown (about 2-3 minutes). Drain on paper towels & serve hot.