



Mitzi's Chicken Fingers

SERVES 6

INGREDIENTS

FOR THE DIPPING SAUCE:

- 1½ cups mayonnaise
- ¼ cup honey
- 2 tbsp. roughly chopped dill
- 2 tbsp. fresh lemon juice
- 1 tbsp. dry mustard powder
- Kosher salt and freshly ground black pepper, to taste

FOR THE CHICKEN FINGERS:

2 lb. boneless, skinless chicken breasts, cut into 3"-long-by-1"-wide strips

- 1 tbsp. sugar
- 1 tbsp. kosher salt
- 1 tbsp. freshly ground black pepper
- 1½ tsp. garlic powder
- 1 tsp. paprika
- 1 tsp. dry mustard powder

1 cup flour
4 eggs, lightly beaten
3 cups finely ground fresh breadcrumbs
Canola oil, for frying

INSTRUCTIONS

1. Make the dipping sauce: In a medium bowl, whisk together the mayonnaise with the honey, dill, mustard powder, and lemon juice. Season with salt, pepper and stir together until smooth; set honey-dill dipping sauce aside.

2. Make the chicken fingers: In a medium bowl, toss together chicken, sugar, salt, pepper, garlic powder, paprika, and mustard; set aside.

Place flour, eggs, and breadcrumbs in 3 separate shallow dishes; set aside.

Pour oil to a depth of 2" into a 6-qt. Dutch oven; heat over medium-high heat until deep-fry thermometer reads 325°. Working in batches, coat chicken in flour, shake off excess, and dip in eggs; coat in breadcrumbs.

Fry chicken until golden brown and crisp, about 3 minutes. Transfer to paper towels to drain. Repeat with remaining chicken. Serve with dipping sauce.

Source: [SAVEUR.com](https://www.saveur.com)