

# Corn Dog-Battered Chicken Fingers

*Food Network Magazine - May 2020*

## **Servings: 4**

### **FOR THE SAUCE**

*1/3 cup mayonnaise  
2 tablespoons yellow  
mustard*

*1 tablespoon honey*

### **FOR THE CHICKEN FINGERS**

*2 cups all-purpose flour*

*1 cup yellow cornmeal*

*1/4 cup sugar*

*1 1/2 teaspoons chipotle  
chile powder*

*1 tablespoon baking powder*

*Kosher salt*

*1 1/2 cups milk*

*3 large eggs*

*vegetable oil (for frying)*

*2 large (1-3/4 pounds)*

*skinless/ boneless chicken  
breasts, cut on a diagonal  
into eight strips*

Make the sauce: In a small bowl, whisk the mayonnaise, mustard and honey. Refrigerate until ready to serve.

Make the chicken fingers: Place 1/4 cup of flour into a shallow dish. Set aside.

In a large bowl, whisk the remaining 1-3/4 cups of flour, the cornmeal, sugar, chile powder, baking powder and one teaspoon of salt. Make a well in the center. Add the milk and eggs. Whisk until smooth.

Set a rack on a baking sheet. Heat 1-1/2 inches of vegetable oil in a medium Dutch oven or heavy pot over medium heat until a deep-fry thermometer registers 350 degrees.

Working in batches, season the chicken with salt; dredge in the flour, shaking off any excess; then dip in the batter. Fry until golden brown and cooked through, about 5 minutes. (Adjust the heat as needed to maintain the temperature.) Remove to the rack to drain.

Serve with the sauce.

---

Per Serving (excluding unknown items): 668 Calories; 24g Fat (31.7% calories from fat); 18g Protein; 97g Carbohydrate; 4g Dietary Fiber; 178mg Cholesterol; 663mg Sodium. Exchanges: 5 Grain(Starch); 1/2 Lean Meat; 1/2 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.