

Southern Fried Chicken Fingers with Green Peppercorn Mayonnaise

Serves 4

Preparation Time: 10 minutes

Cooking Time: 10 minutes

4 chicken fillets, unskinned

½ cup milk

2 eggs, lightly beaten

1 tablespoon lemon juice

1 cup plain flour

1 tablespoon dried thyme (ground, if available)

2 teaspoons rosemary

2 teaspoons paprika

1 teaspoon salt

½ teaspoon garlic salt

peanut or canola oil, for deep frying

Cut chicken fillets into long strips and soak in milk for 1 hour. Drain the chicken, reserving the milk. Whisk reserved milk, eggs and lemon juice together. Combine flour with spices and salt. Dip chicken pieces in seasoned flour, dip in egg mixture and re-coat with flour. Heat the oil in a wok or large saucepan and deep fry chicken until golden brown. Drain on absorbent paper. To achieve an extra crispy crust, quickly deep fry again before serving, if desired. Serve with Green Peppercorn Mayonnaise.

Green Peppercorn Mayonnaise

Make 1 ½ cups

1 cup mayonnaise

½ cup sour cream

2 spring onions, finely chopped

1 tablespoon green peppercorns, crushed

1 tablespoon snipped chives

2 teaspoons capers, finely chopped

1 teaspoon French mustard

Combine all ingredients for Green Peppercorn Mayonnaise together and refrigerate until required.