

Moses' Country Style Raven Bits

INGREDIENTS

Chicken – 6 - Boneless Chicken Thighs

Buttermilk – 2 cups

Chipotle Pepper – Loose flakes

Spices – salt, pepper, garlic powder, paprika

Flour – 2 cups

Vegetable Oil – 2 quarts

Breadcrumbs/Panko

Ground Pork Sausage – ¼ lb

COOKING INSTRUCTIONS

Chicken – Cut up chicken into smaller chunks and soak in buttermilk for a couple hours. Dredge in flour, chipotle flakes, and panko mixture. Place in fryer (350 degree for 8-10 minutes depending on size) and removed when golden brown. Drain oil on cooling rack.

Sausage Gravy – Brown sausage in sauce pan, add flour and water to achieve desired thickness.

Serve Chicken drizzled with Sausage Gravy.