



Tapatio Fried Chicken Puffs



Ingredients:

2 chicken breasts (boneless, skinless)
1/2 cup flour
2 tbs tequila
2 tbs lemon juice
2 tbs lime juice
2 tbs Tapatio
1/4 cup milk
1 tsp garlic powder
1/2 tsp salt
1/2 tsp pepper

Directions:

Combine all of the above ingredients except for the chicken, and mix until thickened and smooth.

Cook 2 chicken breasts (boneless, skinless) and then cut into 1/2 inch cubes.

Dip chicken pieces into batter mix until coated on all sides and place into pot of hot canola oil/deep fryer. Fry until batter is golden brown on the outside and then remove from oil.

Shake more Tapatio over chicken puffs (the more the better) and serve as appetizer or as meal with Spanish rice and cerveza.

For more exciting recipes, visit www.tapatiohotsauce.com

© 2008 Tapatio Hot Sauce. All Rights Reserved.