

Mort's Chicken Tenders

Ingredients

- 2 Tablespoons kosher salt
- 2 cups water
- 2 pounds raw chicken tenders
- 1 cup buttermilk
- 2 cups Mort's breading mix (see below)
- Canola oil

Instructions

Day Before:

Make a brine by dissolving the salt in the water. Place in a glass or nonreactive metal container add the chicken to fully submerge. Cover and place in the refrigerator for 12-24 hours.

To Prepare:

1. Per the manufacturer's instructions, fill a deep fryer with canola oil and pre-heat to 350F.
2. Remove the chicken from the refrigerator and drain thoroughly.
3. Place the buttermilk and breading mix in separate medium sized bowls.
4. Working with a few pieces at a time, dip the chicken fully into the buttermilk and then drain, then place into the breading mix and toss to coat thoroughly with breading. Be sure to shake off any excess.
5. Place the breaded chicken into the fryer and cook for 5-7 minutes, stirring once with metal tongs. Drain thoroughly.

Mort's Breading (makes a little over 2 cups)

COMBINE:

- 2 cups all-purpose flour
- 2 ½ Tablespoons Mort's Seasoning Salt (see below)
- ½ teaspoon granulated garlic
- ½ teaspoon black pepper
- ½ teaspoon cayenne pepper
- 1 Tablespoon ranch dressing mix

Mort's Seasoning (makes about 1 cup)

COMBINE:

½ cup fine sea salt

2 Tablespoons granulated onion

2 Tablespoons granulated garlic

1 Tablespoons paprika

1 Tablespoon chili powder

1 teaspoon ground cumin

½ teaspoon cayenne pepper

¼ teaspoon ground mustard