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 **[Mitzi's Chicken Fingers](http://www.saveur.com/article/Recipes/Mitzis-Chicken-Fingers?cmpid=sh101411" \t "_blank)**  
SERVES 6  
  
**INGREDIENTS  
  
FOR THE DIPPING SAUCE:**  
1½ cups mayonnaise  
¼ cup honey  
2 tbsp. roughly chopped dill  
2 tbsp. fresh lemon juice  
1 tbsp. dry mustard powder  
Kosher salt and freshly ground black pepper, to taste  
  
**FOR THE CHICKEN FINGERS:**  
2 lb. boneless, skinless chicken breasts, [cut into 3"-long-by-1"-wide strips](http://www.saveur.com/gallery/Jacques-Pepin-on-How-to-Cut-Up-a-Chicken?cmpid=sh101411" \t "_blank)  
1 tbsp. sugar  
1 tbsp. kosher salt  
1 tbsp. freshly ground black pepper  
1½ tsp. garlic powder  
1 tsp. paprika  
1 tsp. dry mustard powder  
1 cup flour  
4 eggs, lightly beaten  
3 cups finely ground fresh breadcrumbs or panko  
Canola oil, for frying  
  
**INSTRUCTIONS**  
1. Make the dipping sauce: In a medium bowl, whisk together the mayonnaise with the honey, dill, mustard powder, and lemon juice. Season with salt and pepper, and stir together until smooth; set honey-dill dipping sauce aside.  
  
2. Make the chicken fingers: In a medium bowl, toss together chicken, sugar, salt, pepper, garlic powder, paprika, and mustard; set aside. Place flour, eggs, and breadcrumbs in 3 separate shallow dishes; set aside. Pour oil to a depth of 2″ into a 6-qt. Dutch oven; heat over medium-high heat until deep-fry thermometer reads 325°. Working in batches, coat chicken in flour, shake off excess, and dip in eggs; coat in breadcrumbs. Fry chicken until golden brown and crisp, about 3 minutes. Transfer to paper towels to drain. Repeat with remaining chicken. Serve with dipping sauce.