



Sometimes you just need to start with someone's recipe and then tweak the hell out of it until it works. This is one of those times. This started as a TikTok recipe, but, well, it was a little rough. Not all the ingredients were listed. Actually, let's face it, *nothing* was really written down. There were two places where "1 Tbsp All-purpose" was listed. "All-purpose what", exactly? Anyway, Caitlyn wanted to make these and took a real run at them. After the first three pieces came out less than perfect (in Caitlyn's words), she made some changes, and this is the result.

Ingredients for the dry part

- 4 cups flour
- 2 tablespoons baking powder
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 1 tablespoon cayenne pepper
- 1 teaspoon black pepper
- 1 teaspoon salt
- cayenne, chili powder, ancho chili, or other flavorful spice for sprinkling, to taste

Ingredients for the wet part

- 1¼ cup cultured buttermilk
- ¼ cup pickle juice
- 1 tablespoon miced garlic
- ½ tablespoon garlic powder
- ½ tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon black pepper
- 1 tablespoon baking soda
- 1½ pounds (one package) chicken tenders

Directions

Cut chicken into smallish pieces (about 2 ounces each) and pound flat in a double zipper lock bag. You can use your hands or a mallet. Just don't make them too thin. Nobody likes a thin chicken finger. Set this aside.

Combine all the dry ingredients in a medium-sized bowl. Combine all the wet ingredients in a medium-sized bowl. In a few minutes this should start to bubble on its own. This is a good thing because it makes the batter nice and light.

Bring a heavy bottom dutch oven with about 2 inches of canola, corn, or other vegetable oil to somewhere between 365 and 375 degrees. It's important that the oil remain in this range. Too hot and you'll burn the outside of the chicken, but leave the inside raw. Too low and it'll take forever to cook while soaking up all the oil. Neither are a win. Later, when frying the chicken, keep an eye on this temperature and adjust as necessary.

When the oil is ready drop a few pieces of the chicken into the buttermilk batter and make sure they get fully covered. Pick them up one at a time and let the buttermilk drip off a bit. Dip each piece of battered chicken into the dry ingredients and make sure it gets flour all the way around. Place the battered chicken on a tray.

When you have 4 or 5 pieces ready it's time to drop them into the hot oil. Shake off any excess flour before putting the tenders in the oil. Cook about 4 minutes on one side, turn over with a long-handled tong, then cook until they are at least 165 degrees inside. Place them on a paper towel and sprinkle with the cayenne and chili powder. The more, the spicier. And spicier is good.