

MOTHER CLUCKER

D.I.FRY

Thanks for ordering the Mother Clucker D-I-FRY box and welcome to the world of frying chicken. We promise it's easy and the result is delicious.

WHAT'S IN THE BOX

- 1 Tea Brined Chicken Fillets
- 2 Buttermilk
- 3 Spiced Flour
- 4 Lime Mayo
- 5 MC OG Hot Sauce
- 6 Colelaw (Dry)
- 7 Lime Mayo
- 8 Cajun Spice For Chips
- 9 Flat Parsley

WHAT YOU'LL NEED

Heavy Bottomed Saucepan
Temperature Probe or Thermometer
Two Bowls
Baking Tray
Parchment or Greaseproof Paper,
Tongs, Spider or Slotted Spoon
Kitchen Roll.

All you need to do is follow the instructions overleaf and/or watch a video on our instagram - @motherclucker - for a live explainer and you'll be golden.

BOX: CHICKEN STRIPS



INSTRUCTIONS

Use a large, heavy bottom saucepan and pour enough rapeseed oil to fill up about half of the pan. Over medium high heat, bring the oil to 175C. If you happen to have a deep fat fryer at home, please use that with the temperature to 175C.

While the oil is heating up, get your mise en place ready to go. Pour the buttermilk into a medium sized bowl, empty flour mix into another bowl or shallow dish, cover a baking tray with parchment paper and open up the bag of chicken to get ready for battering.

Once the oil has come up to temperature, you can get started battering. Pick up a handful of strips (3-4) and place in the flour making sure to fully cover each strip with a light coating of flour.

Once floured, drop the strips into the buttermilk ensuring they all get a full dunk. Place strips back into the flour and give them another full coat of flour. You can line the strips on the tray so they are all ready for frying.

Now that the strips are ready to fry you can begin to drop them into the oil. One strip at a time, slowly drop the chicken strip into the fryer making sure to keep your hands out of the oil and away from any splashes. The key is to drop the strip slowly and evenly and with confidence. Don't throw the strip in and run as it'll just create a bit more drama in the pan than necessary. You can use tongs to do this too but it may cause some coating to fall off.

Cooks the strips for three and half minutes, turning them a bit with tongs as you go. Make sure the pan isn't overcrowded or the strips will take a bit longer to cook. Remove a strip with tongs and check the chicken temperature is 75C or above or if you are frying without a temperature probe, break the strip in the centre and check it's cooked through and not pink.

When the strips are cooked through, remove them from the oil and place onto a plate with paper towels or wire rack to drain excess oil using tongs or a spider. Batter and cook the remaining strips in the same oil.

While the last batch of strips are cooking, mix slaw together with lime mayo and a bit of cajun spice in a medium bowl.

Once all strips are cooked, serve immediately with a sprinkle of chopped parsley, hot sauce and lime mayo with the slaw on the side.

