



Tingly Tenders

(Spiced Chicken Bites)

Like the sauce that gives these tasty morsels its name, these oh-so-fast and oh-so-good chicken bites won't last long. Made from boneless, skinless chicken tenderloin, these bites get their light, tender crust from store bought pancake mix, so you can turn these bad boys out in minutes. Tingly not enough for you? Try substituting the #7 Sultry Sauce and spice up any party platter! Bring your taste buds (and your Holiday gatherings) alive with [Torchbearer Hot Sauces](#).



Ingredients:

2 tablespoons vegetable oil
2 cups dry pancake mix
2 tablespoons finely chopped cilantro (or substitute flat leaf, Italian parsley)
1/3 cup #4 Torchbearer Tingly Sauce (or substitute any other of the Torchbearer Hot Sauces. I especially recommend #7 Sultry Sauce, and #23 Fever Sauce)
1 1/2 pounds boneless skinless chicken tenders, cut into 1" bite size pieces (pat dry with a paper towel)
Sea Salt

For accompaniments:

1 cup high quality refrigerated Blue cheese dressing (such as Marie's)
Celery sticks

Preparation:

Place the vegetable oil in a large, deep skillet over medium heat.

Place the Torchbearer Hot Sauce into a wide, shallow bowl. In another wide, shallow bowl combine the pancake mix and the cilantro. In batches, place the chicken into the hot sauce and toss with a fork coating evenly. Remove the sauce coated bites and dredge in the pancake mix. Shake off excess and repeat.

Add some of the dredged chicken pieces to the prepared skillet and cook about 1 to 2 minutes until golden brown on each side. Remove from skillet to a paper towel-lined platter and season to taste with sea salt. Place the finished chicken bites in a warm oven while you finish pan-frying the remaining chicken pieces.

To Serve:

Arrange the bites on a serving platter with cocktail picks or in a serving bowl. Serve chunky Blue Cheese dressing and celery stick on the side.

Chef's Note:

For a more casual beer battered version, mix 2 cups of the pancake mix with 1 1/4 cups full bodied-beer. After dredging the chicken pieces in the sauce and dry pancake mix, place in the batter and coat evenly. Heat 1 1/2 inches of vegetable oil in a deep skillet over medium heat. Carefully place the batter coated

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chicken into the hot oil and fry for about 2 minutes per side until deep golden brown. Remove to a paper-towel-lined plate to drain. Serve on a platter as above.

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