

Toronto Kosher

Classic Kosher Recipes

CHICKEN STEAKS

BEER BATTERED DEEP FRIED

Ingredients

- 1x2 pieces TK chicken steaks
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 2 eggs, beaten
- 1/2 cup cold beer
- 3 cups oil for frying
- 1/2 cup all-purpose flour

Instructions

1. Rinse chicken. In a medium bowl, stir together 1 cup flour, and baking powder. Mix in the eggs and beer.
2. Heat oil in a deep heavy skillet to 375 degrees F (190 degrees C).
3. Place remaining 1/2 cup flour in a small bowl. Coat chicken steaks in flour, then dip floured steaks into the batter. Fry a few at a time in hot oil, turning once, until coating is golden brown on both sides. Remove, and keep warm until serving.

