



Planet Hollywood Chicken Crunch

2 cup Cap'n Crunch cereal
2 cup Corn flakes
3 Eggs
1 cup Milk
2 1/2 c All-purpose flour
25 Chicken tenders; (up to 30)
3 tbsp Granulated garlic
3 tbsp Granulated onion
1 tbsp Pepper

Vegetable or canola oil for deep-frying

CREOLE MUSTARD SAUCE

1/4 cup Sliced green onions
2 tbsp Chopped onion
2 tbsp Chopped celery
2 tbsp Chopped red bell pepper
2 tbsp Chopped garlic

2 tbsp Horseradish
1 tbsp Red wine vinegar
1 tbsp Water
2 tsp Cider vinegar
1 tsp Worcestershire sauce
1 cup Mayonnaise
1 tsp Tabasco sauce
1/4 cup Hot mustard
2 tbsp Yellow mustard
Salt and cayenne pepper to-taste

In food processor, grind cereals until crumbly but some 1/8-inch chunks are still visible. Spread in a shallow pan. In a bowl, combine flour, onion, garlic and pepper. In a separate bowl, combine the eggs and milk. Dredge chicken in seasoned flour. Dip in egg mixture, coating evenly. Dredge in cereal mixture, coating well. Arrange on wax paper. Preheat oil in deep fryer to 325 degrees. Deep fry chicken in batches for 3 1/2 minutes or until golden brown. Drain.

For Creole Mustard Sauce:

Combine all ingredients and mix well. Serve on the side with chicken. Makes about 2 cups.

Recipe from Anne Theis, Salem Hospital

