



## Beer Battered Bacon Wrapped Chicken Strips

### Ingredients

- \* Chicken Breast Tenders
- \* Bacon
- \* Lawry's Seasoned Salt
- \* Beer
- \* Flour

Wrap chicken tenders with bacon (I use cheaper bacon, It's thinner & I prefer that for this & I also use peppered bacon)

Place bacon wrapped chicken in fridge while preparing batter.

\* For beer batter pour one can beer (any kind you prefer) into large bowl, add seasoning & whisk in a lil less than a cup of flour.

Place chicken strips in batter, then dredge in flour

Cook in deep fat fryer for approx 8 - 10 minutes

Super yummy!