



Some folk like to go to McWimpy or Whopper King for their Chicken Poppers / Nuggets. We'd rather cook them at home and know what's in them. Both Sue and I have done our time at those sorts of restaurants. But really it's so easy and quick?..

Ingredients:-

Chicken Breast cut into 2Cm cubes
Soda Water
Self Raising Flour (Gluten free for us)
Garlic Salt
Ground Cloves
Ground Turmeric

Method:-

- (1) Mix the dry ingredients with enough Soda Water to make a stiff batter.
- (2) In a bowl with a little extra Flour coat the Chicken so that the batter will stick better.
- (3) Heat a fryer to 180c.
- (4) Coat small batches of Chicken pieces and fry until golden brown. If you have a kitchen probe you are looking for 75c in the middle.
- (5) Drain on kitchen paper before serving.

We served ours with hand cut chips and home made Coleslaw. A little fresh Parsley added a bit of colour.