

Crunchy Coconut Chicken with Spicy Apricot Sauce

Ingredients:

Servings: 4

1/2 cup cornstarch
3/4 teaspoon salt
1 teaspoon cayenne pepper
1/2 teaspoon black pepper
3 large egg whites
2 cups shredded sweetened coconut
1 1/2 lbs chicken tenders
vegetable oil (for frying)

Directions:

- Mix cornstarch, salt, Cayenne Pepper and Black Pepper in shallow bowl; set aside.
- Beat egg whites in medium size mixing bowl until frothy.
- Place coconut in a shallow bowl.
- Dredge chicken tenders in cornstarch mixture; shake off excess.
- Dip chicken in egg whites, then press chicken into coconut.
- Turn over and press into coconut again to coat both sides.
- Heat oil in heavy skillet (oil should be about 2 inches deep – add more oil if needed) or deep fat fryer to 350° F.
- Add chicken to the hot oil in batches.
- fry until cooked through, about 2 to 3 minutes.
- Drain. Serve hot with Spicy Apricot Dipping Sauce.

Spicy Apricot Sauce.

- 1 cup (12 oz.) Apricot Preserves.
- 2 tablespoons cider vinegar.
- 1-2 teaspoons hot pepper sauce.
- 1 teaspoon chili powder.

-1 clove garlic, minced.