

# Long John Silvers Chicken Planks

We like to indulge ourselves with some fried food from time to another. This recipe will show you the perfect batter to deep your chicken and get a perfect result. Check it out.

## You'll Need:

1  $\frac{1}{2}$  cups of all-purpose flour.  
4 tbsps of cornstarch.  
 $\frac{1}{2}$  tsp of baking soda.  
 $\frac{1}{2}$  tsp of baking powder.  
 $\frac{1}{2}$  tsp of salt.  
1  $\frac{1}{2}$  cups of heated ginger ale.

## How to:

Mix together the flour, cornstarch, baking soda, baking powder and salt in a large mixing bowl then heat the ginger ale for 1 minute in the microwave and mix with the dry ingredients until well combined.

Coat the fish, chicken or shrimp in the batter and deep fry in heated canola oil over medium high heat until golden brown.

Bonne Appétit!

Simple, easy and crispy! As I said, you can use rather chicken, fish or shrimp. Personally, I use full sized chicken breast fillets with some honey mustard dipping sauce.