

# Boneless Fried Chicken

Recipe By Kolev Klein



Cooking and Prep:  20  
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Serves:  6

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Chanukah

Cuisines: Southern

Boneless fried chicken served with a non-dairy ranch dip and pickled julienned beets.

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## Ingredients (21)

### Fried Chicken

- 3 cups flour
- 1 tablespoon salt
- 1 tablespoon paprika
- 1 tablespoon cayenne pepper
- 2 tablespoons granulated garlic powder
- 1/2 teaspoon black pepper

- soy milk
  - lemon juice
  - deboned chicken legs (drumstick and thigh) with skin, cut into strips.
  - oil, for frying
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## Ranch Dip

- 1/2 cup mayonnaise
  - 1 tablespoon lemon juice
  - 1/2 teaspoon dried parsley
  - 1/2 teaspoon dried dill
  - 1 teaspoon granulated garlic powder or 1 clove garlic, finely chopped
  - soy milk
  - kosher salt, to taste
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## Pickled Beets

- 1 cup vinegar
  - 1 cup sugar
  - 1/2 cup water
  - 1 package [Beetology Julienned Beets](#)
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## Start Cooking

### Prepare the Chicken

1. Mix flour with spices. and add lemon juice to soy milk. This should cause the soy milk to thicken a bit.
2. Heat oil to 360 degrees Fahrenheit using a deep fry thermometer.
- 3.

Dredge chicken in flour mixture, then soy milk, then back again in the flour. Shake off excess flour. Deep fry for about six minutes.

4. As soon as the chicken comes out of the fryer, sprinkle with a little more kosher salt.

### **Prepare the Ranch Dip**

1. Mix the first five ingredients together thoroughly.
2. Add enough soy milk to make a thick sauce.
3. Add kosher salt to taste.

### **Prepare the Pickled Beets**

1. Vigorously mix vinegar, sugar, and water until the sugar is dissolved. Add beets to pickling liquid.

### **SKILL'IT**

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