



# Lemon pepper Fried Chicken

## Ingredients

### Chicken & Batter

- 4 boneless, skinless chicken breasts
- Canola or vegetable oil, for frying
- 1½ cups all-purpose flour
- 1 tablespoon coarse black pepper (or 2 teaspoons finely ground)
- Zest and juice of 1 lemon
- 1½ cups cold water
- 4–5 ice cubes
- Fine sea salt, to finish

### Dill Mayo Dip

- 1 cup mayonnaise
- 1 tablespoon fresh dill, chopped (or 1 teaspoon dried dill)

## Instructions

### 1. Prep the Chicken:

Slice chicken breasts into long, thin strips on a bias for tender, even pieces. Set aside.

### 2. Heat the Oil:

Pour oil into a heavy-bottomed pot until it's  $\frac{3}{4}$  full. Heat over medium heat to 350°F (use a thermometer for accuracy).

### 3. Make the Batter:

In a metal bowl, whisk together flour, black pepper, lemon zest, lemon juice, and cold water until smooth. Add ice cubes—keeping the batter cold ensures a lighter, crispier fry.

### 4. Batter and Fry the Chicken:

Add the chicken strips to the batter, coating evenly. Carefully drop a few pieces at a time into the hot oil. Fry, turning occasionally, until golden brown—about 3–4 minutes per batch. Remove with a slotted spoon and drain on paper towels. Sprinkle lightly with sea salt while hot.

### 5. Prepare the Dill Mayo:

In a small bowl, mix mayo and chopped dill until well blended. Chill until ready to serve.

### 6. Serve:

Enjoy your crispy chicken strips hot with a generous side of dill mayo for dipping.