



Sesame Chicken Delight

Ingredients:

- 1 Cup barbecue sauce
- 1 Cup orange marmalade
- 2 T soy sauce
- 4 T honey
- 2 - 2 1/2 lbs. Chicken Tenderloins
- 1 Cup flour
- 1 Cup corn starch
- 4 Eggs
- Salt, pepper
- Sesame seeds
- Oil for frying
- Rice (Cooked according to package directions)

Directions:

- Mix barbecue sauce, orange marmalade, soy sauce and honey together in a pan. Simmer on low for 20 minutes.
- Cut chicken tenderloins into one-inch bite size chunks. Add salt and pepper and mix together.
- In a separate bowl, mix flour and cornstarch together and add the eggs. Add the chicken chunks and mix all together until all the chicken is coated. (Coating will be thick)
- While the sauce is simmering prepare and fry the chicken. Heat the oil in a deep fryer to 350 degrees or on top of the stove in a deep-frying pan. (Medium-High heat) Add the coated chicken chunks and fry until golden brown.
- Remove the chicken to a paper towel covered plate and let the chicken drain. When all the chicken is done, put into a serving bowl and pour the sauce over the top and mix all together. Sprinkle with the sesame seeds and serve over rice.

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