

## Southern Fried Schnitzel

### Marinade

2 cups soy milk with 2 tablespoons vinegar or lemon juice or use 1/2 lemon juice and 1/2 vinegar

8-10 skinless, boneless chicken breasts or shnitzels

### Coating Mixture

3 cups flour

3 teaspoons baking powder

2 teaspoons paprika

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon thyme

pinch of salt and pepper

pinch of chili powder or cayenne powder (optional)

Chunk of carrot (prevents burning)

Quart/liter canola oil

### Directions:

Mix soy milk with 2 tablespoons lemon juice or 2 tablespoons vinegar (or half juice half vinegar) and mix. Let thicken about 5-10 minutes. Soak chicken in soy mixture for 1-2 hours.

Mix together the coating mixture of flour, baking powder and spices until completely incorporated.

Dredge (or coat) the shnitzel in the flour coating mixture. Dredge back in soured soy milk and again in coating mixture. Yes, do this or it won't be so amazingly crunchy and crispy.

Heat a quart or litre of oil in frying pan. Test with small piece of carrot if ready, leaving carrot in oil to prevent burning. Place 2 pieces of chicken in. Do not crowd or oil drops in heat and chicken gets soggy. Fry 2-3 minutes till crispy on one side and gently turn to other side with tongs and fry another 2-3 minutes till browned. Remove with slotted spatula or tongs and drain on wire rack and serve hot or cold with coleslaw and potato salad.