



*So good you'll fall in*

*love with her*

**ALL OVER**

**AGAIN!**



## Ex Wife Fried Chicken

### **Start preparation the night before**

#### Ingredients:

- 5 boneless skinless chicken breasts – trimmed and cut into thick strips
- 2 packages Hidden Valley Original Ranch Salad Dressing & Seasoning Mix
- 2 cups buttermilk
- 2 cups mayonnaise
- 4 cups all-purpose flour
- Salt & Pepper to taste
- Vegetable oil for frying – a large cast iron skillet works best

Salt & pepper chicken breast strips

Prepare Ranch Dressing according to package directions using buttermilk and mayonnaise

In a large bowl submerge chicken breast strips in Ranch Dressing Mix and refrigerate overnight

When ready to fry chicken heat 2 inches of vegetable in large cast iron skillet

Carefully remove chicken one piece at a time from Ranch Dressing and dredge in flour making sure entire strip is coated well

Place immediately into hot oil

Continue dredging and placing chicken in hot oil one piece at a time and removing each piece as it becomes golden brown on all sides. Place on paper towel lined platter.