

BEER BRINED & FRIED CHICKEN



INGREDIENTS

CHICKEN

3–4 lbs. boneless, skinless chicken tenders

MARINADE

½ cup Yuengling Golden Pilsner

½ cup pickle juice

½ cup buttermilk

2 tsp kosher salt

1 freshly ground black pepper

DREDGE

3 cups flour

2 Tbsp. old bay seasoning

Oil for frying

GERMAN POTATO SALAD

5 lbs. new potatoes, quartered

2 Tbsp. salt

3 Tbsp. mayonnaise

3 Tbsp. stone ground mustard

½ cup apple cider vinegar

1 cup canola oil

1 Tbsp. horseradish

1 tsp celery seed

1 tsp garlic powder

2 Tbsp. black pepper, freshly ground

1 cups green onions, chopped

½ cup chopped fresh parsley

¼ cup chopped fresh dill

Salt

INSTRUCTIONS

CHICKEN

Place the chicken in a gallon size zip-close bag or an airtight container. Stir together the marinade ingredients and pour over the chicken. Seal and turn the bag or container to coat the pieces evenly. Let rest in the refrigerator for 4–24 hours.

Remove chicken and toss in flour mix. Fry at 350°F for 8–10 minutes or until cooked throughout. Let rest 10 minutes before eating.

GERMAN POTATO SALAD

Place potatoes and salt in a large pot and cover with cold water so that all potatoes are submerged. Over high heat, bring the water to a boil, then lower the heat and simmer for 10–15 minutes, until the potatoes are barely tender when pierced with a knife. Drain the potatoes in a colander, then place the colander with the potatoes over the empty pot and cover with a clean, dry kitchen towel. Allow the potatoes to steam and drain for 15–20 minutes.

Meanwhile, in a large mixing bowl, whisk together mayonnaise, mustard, vinegar, oil, horseradish, celery seed, garlic powder, and black pepper.

Using a wooden spoon, fold in onions, parsley, and dill. Season with salt and set aside.



FROM THE KITCHEN OF:

KELSEY BARNARD CLARK

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Yuengling
GOLDEN
★ PILSNER ★