

Betty's Chicken Littles Sandwich Recipe



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In this video, Betty demonstrates how to make Chicken Littles Sandwiches. Uncooked chicken breasts are cut into pieces that are about the size of a "slider" (small) sandwich bun. The pieces are seasoned and coated with flour, and fried until browned and done, and then placed in a small bun, along with mayonnaise and dill pickle chips. A great party snack!

Ingredients:

chicken breast meat, cut into squares about 2-inches by 2-inches and 1-inch thick. (You will need about 1 1/2 pounds of chicken breast to make a dozen sandwiches.)

meat tenderizer (No MSG) or salt, to taste

freshly ground black pepper, to taste

1 cup flour

1/3 cup peanut (or other) oil in a heavy, 9-inch skillet

slider buns (miniature sandwich buns) (If you cannot find slider buns, then you may use party rolls, or you may make biscuits or rolls from scratch--You will find recipes for biscuits and rolls in [bettyskitchen](#).)

mayonnaise, to taste

dill pickle chips, to taste

Slice uncooked chicken into squares, so that you have the number of squares you need to serve on the number of slider buns you have available. If you have leftover pieces of chicken, chop them into cubes, and fry them as "chicken nuggets" after you have made your Chicken Littles. Sprinkle each uncooked chicken breast square with meat tenderizer or salt, and grind fresh black peppercorns over both sides. (You may sprinkle with ground black pepper, instead.) Place 1 cup flour in a gallon-sized zip lock bag. Place about 4 squares of chicken in the bag at a time, and shake to coat with flour. Place the coated chicken squares, one at a time, into hot peanut oil in a skillet on top of the stove. Continue placing the squares, until you have a single layer in the skillet. Now, let the chicken cook over medium heat, until it is brown on the bottom side. Turn once, and let the chicken brown on the other side. When chicken is brown on both sides (and done all the way through), remove from the hot oil, and place on paper toweling to drain. To serve, cut a slider bun open at the "hinge, spread both halves with a thin layer of mayonnaise, place a cooked square of chicken on one side and put two dill pickle slices on the other side. Close the bun, and the Chicken Little is ready to eat! Serve while warm, if possible, although these are good, even after they have cooled a bit. This will be great for feeding a crowd at a Super Bowl party! (You can fry the chicken earlier, and reheat it right before assembling the Chicken Little Sandwiches--very carefree and easy!) I hope you enjoy these; we love them! --Betty :)