

Boneless Buffalo Wings

Amount	Measure	Ingredient - Preparation Method
2 1/4	cups	flour
1	tablespoon	seasoned salt
1/4	teaspoon	ground cumin
1/4	cup	cornstarch
1	tablespoon	paprika
1 1/2	teaspoons	chili powder
1 1/2	teaspoons	salt
2 1/2	pounds	boneless chicken breasts - cut into strips
		Canola oil
1	cup	hot sauce
2	tablespoons	melted butter

Combine flour, seasoned salt, cumin, cornstarch, pepper, paprika, chili powder, and salt. Dredge strips and deep fry in hot canola oil until golden brown. Drain on paper towels and toss with hot sauce.

Combine hot sauce and butter.