Fried Chicken Strips

Ingredients

- 2-2/3 cups crushed saltines (about 80 crackers)
- 1 teaspoon garlic salt
- 1/2 teaspoon dried basil
- 1/2 teaspoon paprika
- 1/8 teaspoon pepper
- 1 large egg
- 1 cup whole milk
- 1-1/2 pounds boneless skinless chicken breasts, cut into 1/2-inch strips
- Oil for frying

Directions

1. In a shallow bowl, combine the first 5 ingredients. In another shallow bowl, beat egg and milk. Dip chicken into egg mixture, then cracker mixture.
2. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry chicken, a few strips at a time, for 2-3 minutes on each side or until golden brown. Drain on paper towels.