



champagne-battered fried chicken bites

Ingredients

- vegetable oil, for frying
- 1½ cups sour cream
- 3 tablespoons prepared horseradish, drained
- 2 teaspoons lemon zest
- 1 tablespoon fresh lemon juice
- kosher salt and freshly ground black pepper
- 1 (2-ounce) jar caviar
- 3 tablespoons chopped fresh chives, plus extra for garnish
- 1¼ cups all-purpose flour
- ½ cup cornstarch
- ¼ cup plain rice flour
- 1½ cups (12 ounces) chilled champagne or dry sparkling wine
- 2 pounds boneless, skinless chicken breast or thighs, cut into bite-size pieces

Instructions

step 1: pour about 2 inches of vegetable oil into a large dutch oven and heat it to 360°f using a deep-fry thermometer. line a rimmed baking sheet with a cooling rack.

step 2: in a small bowl, stir together sour cream, horseradish, lemon zest, lemon juice, ¼ teaspoon salt, and some freshly ground black pepper. gently fold in 1 ounce of caviar and the chopped chives. do not overmix—keep the caviar eggs whole. refrigerate the dip until ready to serve.

step 3: in a large bowl, mix the flour, cornstarch, rice flour, and 1 teaspoon salt. whisk in the chilled champagne until the batter is smooth and lump-free.

step 4: season the chicken pieces with 1 teaspoon salt and black pepper. working in batches, dip half the chicken into the batter, letting excess drip off. carefully place into the hot oil and fry until golden and crispy, about 4–5 minutes, turning as needed. transfer to the rack to drain and season lightly with salt.

step 5: repeat the frying process with the remaining chicken, allowing the oil to return to temperature between batches.

step 6: before serving, garnish the dip with the remaining 1 ounce of caviar and more chopped chives. serve the fried chicken hot or warm with the creamy dip on the side.