



CRAZY CHRIS'S CRISPY DUCK M^CNUGGETS

As seen on NZ Hunter Adventures Season 1 Episode 8 - Duck Hunting

Ingredients

- » Duck breasts
- » Eggs
- » Milk
- » Diamond Coat and Cook
- » Bread crumbs

STEPS:

1. *Slice duck breasts into thin schnitzels*
2. *Mix eggs and milk into a bowl and dip duck pieces into mixture*
3. *In a ziplock plastic bag, bring together a mixture of 50% Coat and Cook, and 50% bread crumbs*
4. *Place all duck pieces into the bag and shake well*
5. *Place coated duck pieces onto a hot frying pan and cook until golden*

SEE OVER
FOR STEP
BY STEP



1. Slice breasts into thin schintzel pieces



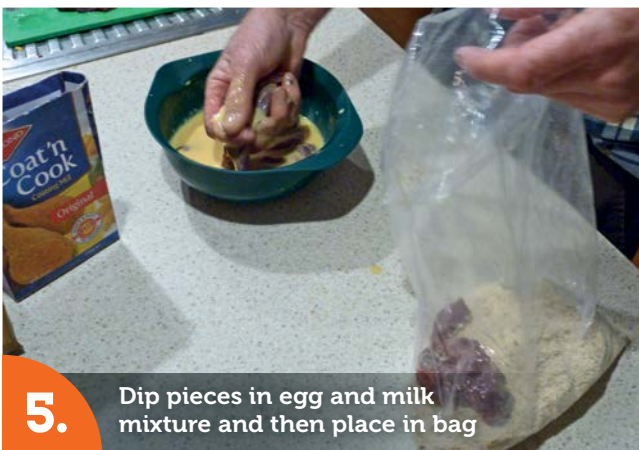
2. Sliced and ready to be coated



3. Whisk eggs and milk



4. Mix 50/50 bread crumbs and coat and cook into a ziplock bag



5. Dip pieces in egg and milk mixture and then place in bag



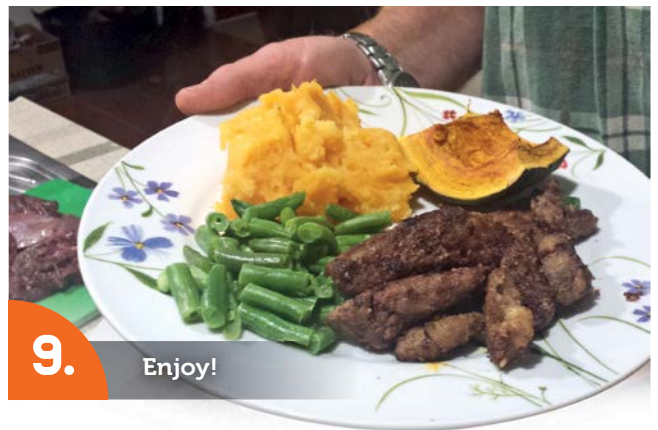
6. Shake bag to ensure all pieces are entirely covered



7. Coated and ready to fry



8. Fry until golden



9. Enjoy!



step
by step
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