

Chicken Kiev

Ingredients

1/3 cup butter	½ tsp garlic powder
½ tsp ground black pepper	1 tsp dried dill weed
1 tsp garlic powder	¾ cup all purpose flour
2 lb. boneless, skinless chicken Breast halves	¾ cup dry breadcrumbs
2 eggs	2 cups vegetable oil
3 Tbsp water	½ lemon, sliced
¼ tsp ground black pepper	¼ cup chopped fresh parsley

Directions

- 1. Combine 1/3 cup butter, ½ tsp pepper and 1 tsp garlic powder. On a 6x6 inch piece of aluminum foil, spread mixture to about 2x3 inches. Place this mixture in the coldest section of your freezer and freeze until firm. This can be done ahead of time.**
- 2. Remove all fat from the chicken breast. If using whole chicken breasts, cut them in half. Place each chicken breast half between 2 sheets of waxed paper and using a mallet, pound to ¼ inch thickness.**
- 3. When butter mixture is firm, remove from freezer and cut into 6 equal pieces. Place one piece of butter on each chicken breast. Fold in edges of chicken and roll to encase the butter completely. Secure the chicken roll with small skewers or toothpicks.**
- 4. In a mixing bowl, beat eggs with water until fluffy. In a separate bowl, mix together ¼ tsp black pepper, ½ tsp garlic powder, dill weed and flour. Coat the chicken well with the seasoned flour. Dip the floured chicken in the egg mixture and the roll in the breadcrumbs. Place coated chicken on a shallow tray and chill in the refrigerator for 30 minutes.**
- 5. In a medium sized deep frying pan, heat vegetable oil to medium high. Fry chicken for about 5 minutes then turn over and fry for 5 minutes longer or until the chicken is golden brown. To test for doneness, cut into one of the rolled chicken breasts to make sure it doesn't have a pink interior. Serve immediately, garnished with a sliced lemon twist and a sprinkling of parsley.**