

Navy Egg Nog Chicken while out to Sea

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I used to make this as a young Navy chef onboard my submarine. We would stock up on Egg Nog while inport, just before the holidays, and when fried chicken came up on the menu I figured, "hey why dredge in milk when we could dredge in Egg Nog!" Ha, ha! A touch o cinnamon and maybe a wee pinch of nutmeg drove people crazy around the holidays. Of course, we still had turkey for Thanksgiving and Christmas - but I did this in between and sailors loved it :)

When We came back to port, I would whip it up for my wife, Missi, who always came down to eat dinner with me - while I cooked for the crew on Duty Nights. Seemed like a whole bunch of wives would come down the days I had duty...and why the mess decks would be packed. Guess it doesn't take long for the word to get out that the young chef "Mongiello" really cared about his cooking and care for the crew.

Makes 10 servings

Ingredients:

5 skinless, boneless chicken breast halves - cut into strips
5 chicken drumsticks
5 chicken thighs or wings (which do you like?)
1 quart egg nog
1 pinch (or more?) of nutmeg
1 pinch (or more?) of cinnamon
2 cup all-purpose flour
2 cup seasoned breadcrumbs
1 teaspoon chicken base or bouillon (powdered) - like Wylers
1 teaspoon baking powder
2 quart oil for frying

Directions:

1. In a large bowl, mix the eggnog. Add in chicken pieces. Cover and refrigerate 2 to 3 hours.

2. In another large bowl, mix together the nutmeg, cinnamon, flour, bread crumbs, bouillon powder and baking powder. Remove chicken from refrigerator. One piece at a time, drip drain, and then coat in dry mixture.

3. Heat oil in a large, pot to 375 degrees F (190 degrees C). This is the few times a year that using a deep frying thermometer helps keep the kitchen safe! Otherwise it just sits in the drawer all year long.

4. Carefully put chicken pieces into the hot oil. Fry until golden brown and the juices running out of it are clear. You can always poke the piece with the tip of a knife (just don't do that while holding it over the hot oil). Drip-dry and drain on plenty of paper towels.

For the guys "winter time NFL tailgate parties," put some E and J Brandy with Pure Vanilla into a spray bottle and mist pieces to your liking just before eating. Some guys like to drench their piece with a whole bunch of mists! Or just get nutty with it at a home party. Keep the spray bottle under control.

On the elegant entertaining side - This can also be done with baby sized pieces of chicken for hors de oeuvres.