

Food News And Notes

Tender Heaven

(NAPSA)—If you’ve ever wondered exactly what part of the chicken is a Chicken Tender, the answer is simple—and delicious. “Tenders” are typically small breast-meat strips known for being more juicy and moist than typical white meat. These little fillets are excellent for single-size, handheld portions—which quickly vaulted them to “favorite” status in many restaurants.



A new take on a longtime favorite: chicken tenders dipped in honey-butter biscuit batter.

While there’s some debate about the “inventor” of the Chicken Tender, nearly everyone agrees that the popular cut can be the beginning of a surefire winning chicken dish. Traditional preparations often involve a battered and fried coating, but inventive variations are constantly cropping up and keeping tenders in the spotlight.

What’s New

One of the latest developments, the Honey-Butter Biscuit Tender from Church’s Chicken, is made of fresh, all white-meat chicken, dipped in the chain’s signature Honey-Butter Biscuit batter, fried up golden brown and served with Honey-Butter dipping sauce for a sweet-and-savory combination to suit chicken lovers of all ages.

Learn More

For further facts, including where to find Church’s Chicken restaurants and what’s on the menu there, go to www.churchs.com.