Recipe: Crispy Coconut Chicken Dippers  
Honoring: PO3 William James Keys (April 22, 1988 – April 16, 2011)

Recipe submitted by Lisa Keys, mother

*“Celebrating life, love and the healing power of food, I created the blog Goodgriefcook.com to honor my son. This recipe was among his favorites and won a national recipe contest. Will continues to inspire me and is forever in my heart.” – Lisa Keys*

William "Will" James Keys, 22, was a US Navy Corpsman with the 1st Battalion, 2nd Marine Division out of Camp Lejeune, North Carolina. He had returned home from Afghanistan in October 2010.

Will was born April 22, 1988 in Waterbury, Connecticut, the son of William Jeffrey and Lisa (Matino) Keys and loved his home in Middlebury. He was educated in Region 15 schools through eighth grade and graduated from The Taft School in 2006, where he was captain of the boys' varsity lacrosse team.

He was a loyal friend, good-hearted son and brother. He loved his family above all else and his country he so proudly served. He was passionate about fishing and hunting and had an uncanny sense of direction.  
  
Source: <https://www.munsonloveterefuneralhome.com/obituary/William-Keys>

**RECIPE:**

Ingredients  
• 4 boneless, skinless chicken breasts  
• 1 cup flour  
• 1 teaspoon salt  
• 1 teaspoon ground ginger  
• ½ teaspoon pepper  
• ¾ cup lime-flavored seltzer water  
• 2 cups sweetened flaked coconut \*  
• 1 cup fine dry breadcrumbs  
• Vegetable oil (for frying)  
• Salt (optional)  
  
Maui Wowee Dipping Sauce  
• 1 (8-ounce) can crushed pineapple, drained  
• ½ cup red pepper jelly  
• 3 tablespoons whole grain mustard  
  
Directions  
Step 1: Cut each chicken breast into 4 to 6 (1-inch) strips.  
Step 2: Whisk together flour and next 4 ingredients in a bowl.  
Step 3: Combine coconut and breadcrumbs in a large shallow dish. Dip chicken prices in flour mixture, and dredge in coconut mixture.  
Step 4: Pour oil to a depth of 2 inches in a deep skillet or Dutch oven; heat to 3   
Step 5: Fry chicken, in batches, 2 to 3 minutes or until golden. Drain on paper  
Step 6: To make the dipping sauce simply mix all the ingredients together in a bowl.  
Step 7: Serve with Wowee Maui Dipping Sauce.  
  
\*Note: Unsweetened Coconut also works well.

**PHOTO:**

