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by Sunita Sequeira

Sunita's Fried Chicken

Ingredients

1 kg chicken thighs or drumsticks

1 tbsp ginger/garlic paste

1 tbsp soya sauce

1 tsp garam masala powder (well-ground mixture of peppercorns, cloves, cinnamon and cardamom)

1 tsp pepper powder

½ tsp turmeric powder

4 eggs

1 cup breadcrumbs

1 cup oil (for frying)

Salt to taste

Servings

4

Person

Preparation

- 1 Wash the chicken and place it in a colander so that all water drains out. Apply little salt and turmeric to the chicken pieces.
- 2 Then put the ginger/garlic paste, soya sauce, pepper powder and garam masala powder and mix it well in a bowl.
- 3 Pour over the chicken pieces and mix it well and keep in fridge to marinade for about 2 hrs.
- 4 Then keep boiling on medium gas turning the pieces frequently.
- 5 If necessary, add a little water so the chicken does not stick or get burnt.
- 6 When cooked remove from fire and allow to cool for a bit.
- 7 Then beat the eggs well.
- 8 At the side, heat a good amount of oil in a deep pan.
- 9 Dip each piece in the beaten egg white mixture and then in breadcrumbs.
- 10 After that drop the pieces in the hot oil and fry on medium gas till golden brown.
- 11 Serve with coleslaw and French fries.

Cooks Note

Serves 4
