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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