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Spicy Fried Chicken

Ingredients

1 kg chicken (thighs, legs or breasts)
1 tsp ginger paste
1 tsp garlic paste
1 tsp soya sauce
1 tsp garam masala powder (mixture of finely ground peppercorns, cloves, cinnamon and cardamom)
1 tsp pepper powder
½ tsp turmeric powder
4 eggs
1 cups of breadcrumbs
Salt to taste
1 cup oil (for frying)

Preparation

- 1 Wash the chicken and place it in a colander so that all water drains out.
- 2 Apply little salt and turmeric to the chicken pieces.
- 3 Then apply the ginger and garlic paste, soya sauce, pepper powder and garam masala powder to the chicken pieces.
- 4 Mix all together well in a bowl.
- 5 Pour over the chicken pieces and mix it well and keep in fridge to marinade for about 2 hrs.
- 6 Then keep to boil on medium gas turning the pieces frequently.
- 7 If necessary, add a little Water so the chicken does not stick or get burnt.
- 8 When cooked remove from fire and allow to cool for a bit.
- 9 Then whisk the eggs.
- 10 Heat oil in a wok.
- 11 Dip each piece in the beaten egg white mixture and then in the breadcrumbs and keep aside on a plate.
- 12 When done coating all the chicken pieces
- 13 drop it in the hot oil and fry on medium gas till golden brown.
- 14 Serve with coleslaw and French fries.

Cooks Note
