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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