



Posted on 30 December 2013

by Sujata Menon

Chicken lollipop



Ingredients

Whole chicken wigs
2 tbsp fresh garlic paste
2 tbsp fresh ginger paste
2 tbsp Red chilli paste (tandoori colour)
1 tsp soy sauce
1 1/2 tsp white vinegar
1/2 tsp white pepper powder
1 1/2 tsp salt
1/4 cup white flour
3/4 cup cornstarch
2 eggs
Oil

Preparation

- 1 Wash the chicken under running water and drain well.
- 2 Cut off the wing tips, remove the thin bone and pull the flesh to one end of the thick bone to make a lollipop.
- 3 Place the chicken lollipop in a deep bowl. Add garlic, ginger paste, 1 tsp red chilli paste, sauce, vinegar, white pepper powder and salt. Stir well.
- 4 When all wings are well coated with the marinade, cover the bowl with a lid and keep in the refrigerator for 2 hours.
- 5 Combine white flour, cornstarch, eggs, oil (6tbsp) and the remaining red chilli paste in a bowl and whisk well.
- 6 Add 1 tbsp water and whisk to make a thick batter. or pouring consistency.
- 7 Rest the batter for 15-20 minutes.
- 8 Heat oil in a wok on high flame, reduce heat to medium, dip the marinated wings in batter and gently slide into oil, a few at a time.
- 9 Cook it, turning frequently with a slotted spoon, for 3-4 minutes or until crisp and golden brown.
- 10 Drain with slotted spoon on an absorbent paper.
- 11 Serve with sauce.

Cooks Note

<http://www.baawarchikhana.blogspot.ae> [6]

