

# Reena Malhotra's

## rare recipes

### Chicken Recipes



**CRISPY FRIED CHICKEN****Ingredients :**

## FOR MARINATION

- |  |              |
|--|--------------|
| <input type="checkbox"/> Chicken           | 1 Kg         |
| <input type="checkbox"/> Curd/ Butter Milk | 2 Cups       |
| <input type="checkbox"/> Salt              | As per Taste |

## FOR BATTER

- |   |               |
|---|---------------|
| <input type="checkbox"/> Ajinomoto              | ¼ Teaspoon    |
| <input type="checkbox"/> Soya Sauce             | 1 Teaspoon    |
| <input type="checkbox"/> Salt                   | As per Taste  |
| <input type="checkbox"/> White Pepper           | ¼ Teaspoon    |
| <input type="checkbox"/> Red Pepper             | ¼ Teaspoon    |
| <input type="checkbox"/> Egg                    | 1             |
| <input type="checkbox"/> Flour-Fine (Maida)     | 3 Tablespoons |
| <input type="checkbox"/> Corn flour             | 3 Tablespoons |
| <input type="checkbox"/> Pinch of Baking Powder |               |
| <input type="checkbox"/> Oil                    | To Fry        |

**Method :**

- Wash and Cut the Chicken pieces
- Marinate the Chicken in Curd/ Butter Milk and Salt (as per Taste)
- Mix it well and refrigerate for 5 to 6 hours
- Take out all the marinated Chicken pieces from the Curd / Butter Milk
- Take 1 Egg Yolk, Ajinomoto, Soya Sauce, Salt, White Pepper, Red Pepper and mix Well. This will be used for coating
- Apply this on the marinated Chicken pieces
- Take Corn flour and apply this all over the marinated Chicken pieces
- Take Flour and Baking powder in a Bowl and mix well
- Take each piece of Chicken and coat it with well in the Flour & Baking Powder Mix.
- Heat the Oil
- Deep-Fry 1 - 2 pieces at a time, till these are Golden Brown
- Transfer in a Serving Dish
- Serve Hot with some Mayonnaise
- Enjoy!