

rare recipes  
by  
*Reena Malhotra*

**HONEY CHICKEN IN GARLIC SAUCE (Indo Chinese Style)**



**Ingredients :**

(In order of requirement, during preparation)

- |   |                        |
|---|------------------------|
| <input type="checkbox"/> Full Broiler Chicken<br>Cleaned, without Liver and Gizzard<br>(the smaller, the tastier; ideally 600-650 grams/ chicken) | 1 pre-cut in 8-11 pcs. |
| <input type="checkbox"/> Cooking Oil  | 4 tablespoons          |
| <input type="checkbox"/> Garlic – finely chopped  | 1 tablespoon           |
| <input type="checkbox"/> Chili Paste  | 1 ½ - 2 teaspoons      |
| <input type="checkbox"/> Tomato Ketchup   | 3 tablespoons          |
| <input type="checkbox"/> Salt   | As per taste           |
| <input type="checkbox"/> Ajinomoto (optional)   | 1 teaspoon             |
| <input type="checkbox"/> Honey  | 2 teaspoons            |
| <input type="checkbox"/> Chicken Stock/ Water   | 1/3 cup                |
| <input type="checkbox"/> Corn Flour   | 2 - 3 tablespoons      |
| <input type="checkbox"/> Vinegar  | 1 teaspoon             |

**For Marinade :**

- |   |              |
|---|--------------|
| <input type="checkbox"/> Egg                  | 1            |
| <input type="checkbox"/> Salt                 | ¾ teaspoon   |
| <input type="checkbox"/> Ajinomoto (optional) | 1 teaspoon   |
| <input type="checkbox"/> Corn Flour           | 1 tablespoon |

**rare recipes**  
by  
*Reena Malhotra*

---

**HONEY CHICKEN IN GARLIC SAUCE (Indo Chinese Style)**

**Method of Preparation :**

- Wash the Chicken pieces and pierce all the pieces well with a Fork.
- Take a Glass/ Stainless Steel Bowl, add a lightly beaten Egg, Salt, Ajinomoto (optional), Corn Flour and mix all the ingredients.
- Add the Chicken pieces to the mixture and mix well.
- Cover the bowl and refrigerate the marinated Chicken for ~1 hour.
- Pre-Heat the Cooking Oil in a Frying Pan on medium Heat.
- Remove the marinated Chicken from the Refrigerator.
- Stir Fry the Chicken pieces on medium Heat for 5-10 minutes. Turn sides, till both the sides become light brown. Switch 'Off' the Heat.
- Remove and place the fried pieces of Chicken on a Brown Paper/ Kitchen Tissue and keep aside.
- Add Garlic, Chili Paste and Tomato Ketchup to all the Cooking Oil remaining after frying. Stir fry on medium Heat.
- Add the pieces of Fried Chicken into the Pan.
- Add Salt, Ajinomoto (optional), Honey and Chicken Stock/ Water.
- Simmer on low Heat and stir continuously.
- Take Corn Flour, dissolve it in a little water and add to the Pan.
- Simmer on low Heat, stir continuously and let the Sauce thicken well.
- Add Vinegar and mix it well. Simmer for 2 minutes.
- Remove from Heat.
- Honey Chicken in Garlic Sauce is now ready.
- Transfer to a Serving Dish.
- Garnish with Sesame Seeds (optional).
- Serve Hot with Rice/ Noodles and Enjoy!

*This dish tastes best, when consumed immediately upon serving.*

*People who downloaded this recipe also liked my recipes of:*

[Chili Chicken](#)      [Veg. Spring Rolls](#)  
[Veg. Manchurian](#)      [Grilled Mushrooms](#)  
[Chili Paneer Recipe](#)      [Sweet-n-Sour Vegetables](#)  
[Crispy Fried Chicken](#)