

Turmeric Flavoured Fried Chicken



Ingredients:

(Serves 2)

4-6 chicken drumsticks/thighs (skin and bones intact)
2 tbsp turmeric powder
1 tbsp rice powder
1 tsp salt
½ tsp sugar
1tsp pepper
1 tbsp chicken seasoning
chilli powder (optional)
oil for frying
cornflour

Method:

1. Trim fat from the chicken. Clean and drain.
2. Mix dry ingredients together except for the cornflour.
3. Marinate chicken in the dry ingredients for at least 2 hours or overnight.
4. Heat oil to 350° - sufficient to quickly fry a piece of bread.
5. Lightly dust the chicken with cornflour and lower into the hot oil.
6. Fry until cooked through (10 - 15 minutes) and serve hot.

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