

Chinese Deep-Fried Chicken Recipe

Ingredients: Serves 4

3 chicken legs
1 cup sweet potato powder or cornstarch

Seasonings:

1 tablespoon soy sauce
1 tablespoon wine
¼ teaspoon sugar
¼ teaspoon pepper
½ teaspoon salt
1 egg
1 tablespoon all-purpose flour

Method:

Cut each chicken leg into 3 large pieces. Mix well with seasonings and marinate for at least an hour or preferably overnight in the chiller. Coat with sweet potato powder or cornstarch. Heat oil until hot, lower heat and deep-fry chicken until done. Dish up the chicken and drain in a colander. Reheat the oil and deep-fry chicken pieces again over high heat for 30 seconds. Remove them when the chicken is crispy and golden in color. Serve hot with steamed white jasmine rice.

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