

Deep-Fried Spring Chicken Recipe

Ingredients:

1 spring chicken
1 teaspoon salt
½ teaspoon five spice powder
½ tablespoon maltose
1 tablespoon black vinegar
600 ml water

Method:

Blanch spring chicken in boiling water for a short while. Rub salt and five spice powder inside the chicken and marinate for 30 minutes or preferably overnight. Bring water to boil and add in maltose and vinegar. Cook until maltose dissolved. Bath spring chicken with maltose mixture and hang in airy place or in the sunlight to dry. Heat up oil for deep-frying, deep-fry chicken until golden brown and cooked.

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