

## **Inche Kabin Recipe**

**(Nyonya Deep-Fried Chicken Recipe)**

### **Ingredients:**

5 chicken drumsticks (chopped into halves)  
Oil for deep-frying

### **Marinade:**

3 tablespoons meat curry powder  
1 tablespoon cili boh (grounded dried red chilies)  
1 teaspoon pounded ginger  
1 teaspoon grounded buah keras (candlenuts)  
2 teaspoons pepper  
2 teaspoons salt  
5 tablespoons concentrated coconut milk

### **Dipping Sauce Ingredients:**

(to be mixed together and serve separately)

1 teaspoon mustard or mustard powder  
3 tablespoons Worcester or HP sauce  
2 teaspoons castor sugar  
2 teaspoons lime juice  
1 teaspoon light soy sauce  
2 red chilies, de-seed and cut into small slices  
2 shallots, peeled and sliced

### **Method:**

Wash, pat dry chicken pieces and coat with marinade for at least 6 hours or preferably overnight covered in the refrigerator. Pan-fry in a wok until quite dry. In a wok, heat up some oil. Ensure oil is hot before deep-frying the chicken pieces for one minute. When the big sizzling sound gets low, remove chicken pieces. Reheat oil until smoky and refry chicken pieces once more to crisp it further. Remove and refry a third time.

Serve hot with the dipping sauce and fried prawn crackers by the side.