## Nyonya Fried Chicken Recipe

(Nyonya Recipe)

## **Ingredients:**

1 chicken, about  $1\!\,{}^{1}\!\!{}^{1}\!\!{}^{1}\!\!{}^{2}\!\!{}^{1}\!\!{}^{2}$  kg in weight, discard neck and head, clean and cut into 6 big pieces

## Mixed together in a bowl:

- 1½ teaspoons pepper
- 1 teaspoons dark soy sauce
- 1 teaspoon light soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon salt
- 9 10 tablespoons cooking oil

## Method:

Season chicken pieces with mixed ingredients, taking care to marinate well. Leave for an hour. Heat a frying pan. Add oil. Fry chicken pieces in oil for two minutes, then stir well. Reduce heat to medium. Cover but stir often until cooked. Serve.

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