



Spicy fried chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 small chicken drummettes (make 2-3 incisions per drummette for marinating) - 1tsp crushed ginger - 1tbsp curry powder - 1tsp turmeric powder - 1tsp sambal belachan chilli paste - 1tbsp cornflour - dash of salt - 1tsp brown cane sugar

Instructions

1. Mix all the ingredients and marinade for one hour(in the fridge). 2. Heat oil to medium-high in a frying pan, deep fry marinated chicken 3-5mins each side. 3. Serve hot to warm