Pinoy Fried Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

INGREDIENTS: 1-½ kg fresh chicken, dressed and sliced into serving pieces 1 tsp ground black pepper 6 tbsp patis (fish sauce) 2 tbsp calamansi juice 1 ½ cups pork lard or vegetable oil (pork lard will make the chicken tastier)

Instructions

PROCEDURES: 1. Wash and clear the chicken. Pat dry with paper towels. 2. Season the chicken with black pepper, making sure to put some under the loose skin of the chicken. 3. In a bowl, mix the patis and the calamansi juice. Marinate the chicken in this mixture, skin inside down, for 1-2hours, turning over the chicken at regular intervals. 4. In a deep wok or sauce pan, heat the oil to high heat. Carefully put in 3-4pieces of chicken and lower heat. Deep fry the chicken until golden brown. Repeat with remaining chicken. 5. If desired, serve with ketchup and hot sauce.