golden fried chicken

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Ingredients

chicken thighs (with bone and skin)

1 teaspoon turmeric

light soya sauce

oyster sauce

chopped green onion and garlic

1 table spoon oil.

sugar and black pepper.

Instructions

1. In a bowl, mix soya sauce, oyster sauce and turmeric together.

2. add chicken and marinate.

3. in medium heat, fry chicken with garlic and sugar and pepper. Throw in green onion at the end.

This takes a while to fry on medium heat to make sure the chiken is cooked inside, while not burning the skin on the outside.