

Ayam Tempura Recipe

(Chicken cooked in soya sauce and calamansi juice - Singaporean recipe)

Ingredients: Serves 6-8

500 g (1 lb) chicken, cut into pieces

1 large onion, peeled and sliced

1 tablespoon dark soy sauce

½ teaspoon salt

1 tablespoon sugar

½ cup water

2 red chilies, sliced

2 green chilies, sliced

Juice from two calamansi

Method:

Heat 2 tablespoons oil in a wok and fry onions until soft and browned. Brown the chicken pieces.

Season with dark soy sauce, salt and sugar. Allow to caramelize, then add water to the meat.

When chicken is tender, add the sliced red and green chilies and add calamansi juice just before serving. If liked, garnish with some shredded lime peel for extra fragrance.

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