

## **Chili-Fried Chicken Recipe**

(Ayam Goreng Balado - Indonesian Recipe)

**Ingredients:** Serves 4

100g red chilies  
2½ teaspoons salt  
1 chicken, cut into 8-10 pieces  
1 tablespoon tamarind/lime juice  
Oil for deep-frying  
6 tablespoons oil  
8 shallots, thinly sliced  
1 tomato, chopped  
1-2 tablespoons lime juice

**Method:**

Pound chilies coarsely with 1 teaspoon salt. Rub chicken with 1½ teaspoon salt and tamarind juice. Knead gently. Deep-fry chicken over medium heat until golden brown. Drain. Heat 6 tablespoons oil and sauté shallots, then add pounded chilies and chopped tomato (add a dash of sugar to reduce the pungent smell). Keep stirring until ingredients are cooked. Toss in the fried chicken, mix well, then add lime juice.

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