

Crispy Skin Chicken Recipe

(Malaysian Recipe)

Ingredients: Serves 4

1 chicken, weighing 1.5kg
1 tablespoon salt
3 sticks cinnamon, each 7.5-cm long
10 kalamansi limes, squeezed for juice and strained
2 tablespoons malt sugar
1 teaspoon salt
cooking oil for deep-frying

Garnishing:

Cucumber slices
Tomato slices
Prawn (shrimp) crackers

Method:

Clean chicken thoroughly. Remove pancreas and cut off feet. Discard both. Break chicken's thigh bone joints and carefully remove thigh bones from the inside with the help of a small knife. Leave drumstick bones intact. Rub inside of chicken with 1 tablespoon salt. Position cinnamon sticks horizontally across chest cavity. Set aside. Ensure that a kualu or wok is greaseless before use. Then, half fill with water and bring to the boil. Meanwhile, firmly tie chicken's neck with some strong string. When water is rapidly boiling, position chicken just above liquid surface, holding it by the string. Scald chicken several times by ladling boiling water over. Set scalded chicken aside and discard boiling water. Wash kualu thoroughly so that it is again greaseless. Half fill clean kualu with water and bring to the boil. Add strained lime juice, then stir in malt sugar and 1 teaspoon salt. When malt sugar is completely dissolved, lower in chicken and turn quickly. Remove and hang in the sun to dry for 5 hours. Deep-fry prepared chicken for 15 minutes or until golden brown. If chicken browns too quickly, reduce heat. Should air bubbles appear on chicken skin, prick with a skewer to remove. Cut fried chicken into serving-size pieces, then garnish and serve hot. Pick a chicken with perfect skin, without a tear or slit, for this recipe.

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