

## Deep-Fried Crispy Chicken Leg Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 2

2 stewed chicken legs

(pls. refer More Taiwanese Recipes below)

1 head lettuce

**Seasonings:**

1 cup water

4 tablespoon Maltose

1 tablespoon white vinegar

**Method:**

Bring water and maltose to a boil, cook until maltose is dissolved, add white vinegar and mix well, drizzle over chicken and coat chicken evenly with maltose, and let dry in well-ventilated place.

Heat 5 cups of oil to 140-160°C, add chicken and deep-fry over low heat until done, remove. Or let cool first and cut into pieces, then remove to serving plate lined with lettuce leaves. Serve.

Vinegar helps the maltose stick, while the maltose helps make it brown and crispy. However, it has to be air-dried before deep-frying. Vinegar evaporates easily when heated, therefore add vinegar after maltose is dissolved completely. Do not add too much.

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