

Deep-Fried Marinated Chicken Recipe

Ingredients:

1 kg chicken thigh cutlets or fillets, skin on
60 ml Japanese soy sauce
60 ml mirin
1 tablespoon sake
2 teaspoons finely grated fresh ginger and its juice
3 garlic cloves, crushed
corn flour or potato starch, for coating
oil for deep-frying
lemon wedges, to serve

Method:

Remove the bone from the cutlets and cut the chicken into 4 cm squares. Combine the soy sauce, mirin, sake, ginger and juice, and garlic in a non-metallic bowl and add the chicken. Stir to coat, cover with plastic wrap and marinate in the fridge for 1 hour. Fill a deep-fat fryer or large saucepan one-third full of oil and heat to 180 degrees Celsius, or until a cube of bread dropped into the oil browns in 15 seconds. Drain the chicken pieces well, discarding the marinade. Lightly coat the chicken in the potato starch or corn flour and shake off any excess. Deep-fry in batches for 10 minutes, or until golden and crisp and the chicken is just cooked through. Drain well on paper towels and sprinkle with salt. Serve with lemon wedges.

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