

Fried Tamarind Chicken Recipe

(Nyonya Recipe)

Ingredients:

1.5kg whole chicken, cut into 4 pieces

Oil for deep frying

Marinade Ingredients:

3 tablespoons tamarind pulp (light colored)

1½ teaspoons salt

3 teaspoons fine sugar

1 teaspoon pepper

2 teaspoons light soy sauce

8 tablespoons water

Method:

Combine marinade ingredients in a bowl. Stir until well mixed. Wash chicken pieces and wipe with kitchen towel until very dry. Prick chicken with fork to allow marinade to soak in. Leave to marinate for ¾ hour. Heat an aluminum kuali or frying pan until hot. Pour in approximately 570 ml of oil and heat until very hot. Add chicken pieces, bring down heat to moderate and fry until light brown, dry and crispy on both sides. Turn heat to low if chicken browns too quickly. To prevent chicken being greasy, keep oil at boiling point.

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