

Galangal-Fried Chicken Recipe

(Ayam Goreng Lengkuas - Indonesian Recipe)

Ingredients: Serves 4

1 chicken (weighing about 1 kg), cut into 8 pieces
4 tablespoons shredded galangal
5 tablespoons oil
2 salam leaves (or bay leaves as a substitute)
1 stalk lemon grass, bruised (use only the bottom white tender part)
oil for deep-frying

Spices (ground):

3 cloves garlic
6 shallots
3 candlenuts, roasted
1 teaspoon tamarind
2 teaspoons chopped turmeric
salt and sugar

Method:

Combine chicken with ground spices and shredded galangal and mix thoroughly. Heat oil in a frying pan and fry the chicken. Add salam leaves and lemon grass. Cover the pan and fry over low heat, adding a little water if necessary. Remove the chicken when it is half-cooked. Deep-fry the chicken until golden brown, then drain. Serve the chicken with fried shredded galangal sprinkled on it.

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