

## Salted Crispy Chicken Recipe

### Ingredients:

2 chicken thighs or 1/2 chicken  
2/3 lb yam flour (to increase crispiness)  
4 tablespoons pepper salt  
Lettuce leaves, cleaned and dried thoroughly with paper towels, to serve

### Seasonings:

1 tablespoon cooking wine  
3 tablespoons soy sauce  
1/2 tablespoon sugar  
1 scallion  
2 ginger slices

### Method:

Cut chicken thighs or half of a chicken into bite-sized pieces, marinate in chicken marinade for 10 minutes. Dip chicken pieces in yam flour, coat evenly and squeeze with hand tightly to prevent flour from falling off. Flour will not come off easily if the oil is hot enough. Additionally, flour can be made to stick by deep-frying over low heat in 6 rice bowls of oil in pan until done, removing, increasing heat and returning chicken again to fry until brown and crispy. Remove and drain well on paper towels. Sprinkle with pepper salt when it is hot, mix well. To serve, line plate with dried lettuce leaves (to prevent chicken from getting soft).

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