

Singapore Paper-Wrapped Chicken Recipe

Ingredients:

1 kg chicken (bite-size pieces)

Marinade:

2 tablespoons light soy sauce

1 stalk scallion, chopped

1 teaspoon salt

2 tablespoons sherry or rice wine

1 teaspoon sugar

Thick greaseproof paper

Ginger root enough for 20 slices

2 stalks scallions, cut into 5-cm lengths

Oil for frying

Method:

Make up marinade and use it to marinate chicken pieces overnight covered or for at least an hour in the fridge. Cut 20 pieces of thick greaseproof paper, each about 10-cm square. Place 1 or 2 pieces of marinated chicken meat and a length of scallion and a ginger slice in the center of the square. Wrap it envelope-style, inserting the flap into the packet. Do not overfill to prevent undercooking of the meat. Heat a wok half full of oil and when smoking hot, fry 2-3 parcels at a time for about 3 minutes each time, allowing the oil to heat up again before adding more. Take care not to overcrowd the pan so that the temperature is not lowered. When parcels are browned, remove from pan and drain on paper towels. Serve hot with out unwrapping, but do offer a finger bowl for those greasy fingers.

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