

## Spicy Chicken Innards Recipe

(Ungkep Jerohan Recipe)

**Ingredients:** Serves 4

10 chicken gizzards  
10 chicken livers  
10 chicken intestines, 20cm long  
2 salam leaves (or bay leaves as a substitute)  
5 tablespoons oil

**Spices (ground):**

4 cloves garlic  
5 shallots  
1 tablespoon finely chopped galangal  
1 teaspoon tamarind  
3 candlenuts, roasted  
salt and sugar to taste

**Method:**

Clean innards and drain. Use chicken intestines to wrap up gizzards and livers, then secure with toothpicks. Put the innards with ground spices, salam leaves and water in a frying pan. Simmer over low heat until the water has evaporated and the innards are tender. Add oil and fry until the innards becomes golden brown. Remove from heat and serve.

[asian\_free\_recipes\_download][asian\_free\_recipes\_download]