



Chicken lollipop*

Serving: 1

Non Veg

Ingredients

- -2 Chicken wings (cut off the bone and collect all the flesh at one end)
OR 2 Medium chicken leg piece
- -1 Egg (slightly beaten)
- -1 tbsp Cornstarch/cornflour
- -1 tsp Garlic Paste
- -1 tsp Ginger Paste
- - $\frac{1}{2}$ tsp chilli sauce / powder
- - $\frac{1}{2}$ tsp soy sauce
- - $\frac{1}{2}$ tsp pepper
- -Salt to taste
- -Oil for deep-frying

Preparation Method

- -Mix together the chicken, egg, cornflour, garlic and ginger paste, 1 tsp salt and all masalas and enough water in a bowl, so that the chicken pieces are 'coated' with the -batter. Leave the bowl for about an hour.
- -Heat the oil and deep-fry the chicken wings over high heat to begin with and then lower the heat till wings are almost cooked through.
- -Drain on absorbent paper.
- -Serve with the dipping sauce of your choice.