

# Kulit Ayam Pedas Renyah (Spicy Chicken Skins)

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Preparation: Less than 15 minutes

Cooking: 15 to 30 minutes

Yield: 1 porsi

Cuisine: Indonesian

Meal: Side Dishes

Season: Winter



Delicious snacks from chicken skin.

## Sauce Ingredients

2	Finely chopped onions	
1	Sesame oil	
2	Chili flakes	3
Sauce		Black Pepper
1	Gula	5
sriracha)		Chili sauce (e.g.
½	Salt	

## Bahan Kulit Tepung

200 g	Chicken Skin	17	Water
1	Seasoned flour	1 ½	Vegetable oil

## Directions

Use frying pan, put a lot of oil and heat it on medium heat. Prepare a container, put 10 tablespoons of seasoning flour and dissolve with water. Use the remaining flour for chicken skin.

Dip the chicken skin into the wet dough, then into the dry dough by turning it back and forth while pressed until the flour sticks perfectly and there are no lumps of flour, do this one by one for chicken skin and then frying chicken skin in hot oil until fried, and golden yellow. Use medium fire when frying chicken skin. Lift and drain.

Heat 2 tablespoons of vegetable oil. Saute the garlic until fragrant and wilted. Put all ingredients and stir until well blended. Taste correction. Turn off the stove. Add the chicken skin and stir slowly until all the chicken skin is covered with sauce. Serve immediately.

Pour the mixture into a tall glass. Remove the sausage from the freezer. Yummy!

Notes:

- reduce chili powder if you don't want it too spicy
- wrap chicken skin with sauce when the sauce has cooled so that the chicken skin is not so mushy.
- whole chest section of chicken skin has a wide size, so when it's fried it doesn't shrink too much