

# Chicken 65 (Indian Fried Chicken)

By Michelle Peters - Jones

Serves 4 For the chicken and the marinade::

- 6 boneless, skinless chicken thighs
- 1 tablespoon Kashmiri red chili powder or Hungarian hot paprika
- 1/2 teaspoon ground coriander
- 1 tablespoon lemon juice, plus more as desired
- 2 cloves garlic, crushed
- One 1-inch piece ginger, grated
- Salt and fresh ground black pepper, to taste

For the seasoned coating and yogurt sauce::

- 4 tablespoons cornstarch
- 2 tablespoons rice flour
- 2 tablespoons all-purpose flour
- 1 1/2 teaspoon Kashmiri red chili powder or Hungarian hot paprika, divided
- 1/4 teaspoon salt and fresh ground black pepper, or to taste
- 1 egg, beaten
- Neutral oil, for deep-frying
- 1/4 cup plain Greek yogurt
- 1/2 teaspoon ground cumin
- 1/2 clove garlic, crushed
- Salt and fresh ground black pepper, to taste

1. Cut the chicken into bite-sized pieces and place in a shallow container. Set aside.
2. To make a marinade for the chicken, whisk together the chili powder, ground coriander, lemon juice, garlic, ginger, salt and pepper. Taste and add more lemon juice as desired. Rub into the chicken pieces and marinate for at least an hour, ideally overnight.
3. To make the seasoned coating, stir together the cornstarch, flours, 1 teaspoon chili powder, and salt and pepper. Set aside.
4. Heat the oil in a deep pot to 375° F. Dredge the chicken pieces in the beaten egg, then through the seasoned flours. Carefully deep-fry the pieces, four to five pieces at a time, for 3 to 5 minutes.
5. Remove from the hot oil, using a slotted spoon, and drain on a paper towel-lined plate.
6. To make the yogurt sauce, whisk together the yogurt, cumin, the remaining 1/2 teaspoon chili powder, garlic, and salt and pepper.
7. Serve the chicken pieces warm with the yogurt sauce on the side for dipping. Usually this recipe is served as an appetizer, but it also make for a great entrée.