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Sailu's Kitchen

"Recipes from an Indian kitchen with a focus on Andhra cuisine. My blog is a humble attempt to preserve our culinary heritage and document traditional recipes"

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BY FEEDBURNER

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"At the end of everyday, pause and take stock. If anger or any other negative emotion is in your heart, let it go. Say a prayer asking God to take it away. He will."

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Chicken 65

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Chicken 65

Chicken 65 recipe at last!

Isn't that the reaction of many of you dear readers?
😀
I know that you have patiently waited for the recipe of chicken 65. There have been numerous requests for chicken 65 recipe and somehow I never got down to blogging it. This is one of the most popular **Indian chicken starter** recipe and being able to re-create restaurant style chicken 65 at home, successfully, gives one a high. A favorite appetizer in our home along with **Chicken Manchurian**.

Chicken 65 Andhra Style

There are numerous theories doing the rounds on the internet on the origins of **Chicken 65**. Whatever the real story, must thank the creator of this delicious **chicken starter recipe**.

I am going on a short summer holiday in a while (an hour to be precise) 😃 and will see you all after the first week of June. Hope you are having a good summer break. 😃

Chicken 65 Recipe

Prep time: 10 min
Cook time: 30 min
Yield: 4
Main Ingredients:

Ingredients

- Boneless chicken - 250 gms/1/4 kg (cut into small bite sized pieces)
- Oil for deep frying
- Yogurt - a little less than 1/2 cup (perugu/curd)
- Salt to taste
- Turmeric powder - 1/4 tsp

- Red chili powder - 1/2 tsp
- Coriander powder - 1/4 tsp
- **For Marinade:**
- Turmeric powder - large pinch
- Red Chili powder - 1 tsp
- Black pepper powder - 1/4 tsp
- Ginger garlic paste - 1 tsp
- Lemon juice - 1/2 tbsp
- Salt to taste
- **To coat chicken that has been marinated:**
- Egg - 1
- Cornflour - 1 1/2 tbsp
- Rice flour - 1/2 tbsp
- **For Tempering/poppu/tadka:**
- Cooking oil - 1/2 tbsp
- Curry leaves - 1 sprg
- Garlic - 2 cloves, minced (optional)
- Ginger - 1/2", minced
- Green chilies - 4-5, slit length wise

Method

1. Marinate bite sized pieces of chicken in the ingredients called for marinade for 1 hour.
2. In a bowl, mix yogurt, salt to taste, turmeric powder, red chili powder and coriander powder. Keep aside.
3. After marinating the chicken, add egg, cornflour, salt to taste and rice flour to coat the chicken. Add a tbsp of water if required.
4. Heat oil for deep frying. Once the oil is hot, add a few chicken pieces into the oil without crowding the vessel and cook on medium flame. Once the chicken is almost cooked, increase flame and deep fry the chicken pieces till golden brown.
5. Remove onto absorbent paper. Keep aside. Repeat with rest of the chicken pieces.
6. Heat a cooking vessel, add a tbsp of oil. Add garlic and ginger and saute for a few seconds. Add curry leaves and green chilies. Saute for a few secs. Add the deep fried chicken and toss well and cook for 2 mts.
7. Add the yogurt mixture and cook on low to medium flame, mixing the contents well. Toss the chicken till the yogurt dries up and the chicken absorbs the yogurt mix.
8. Remove onto a serving plate. Garnish with coriander leaves.

Tips

- Garlic is optional ingredient.
- Yogurt/Curd is essential ingredient. It gives the chicken texture and flavor.

Chicken 65 recipe at last! Despite numerous requests on how to make chicken 65, I never got down to blogging it until today.

Tagged as: chicken, chicken-65, starter

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By **Sailu** • May 27th, 2012 • Category: **All Recipes**, **Andhra Recipes**, **Indian Chicken Recipes**, **Indian Non-Vegetarian Recipes**, **Indian Snacks and Starter Recipes**

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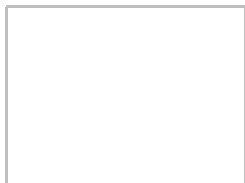43 people recommend this.

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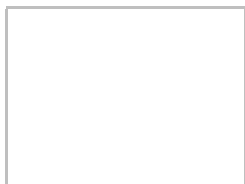
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Avatar   Aruna · a year ago

Hi Sailu,
Tried this twice - came out awesome!! Thank you for posting such easy-to-follow and precise recipes - any plans for a book on Andhra cooking? I will be first in line, I promise!!
Aruna

7 ∧ | ∨   Reply   Share ›

Avatar   K · a year ago

Hi Sailu,

Is it possible to pan fry instead?
K

22 ∧ | 5 ∨   Reply   Share ›

> Sailu | Indian Food Mod ➔K · 11 months ago
> Yes.
>
> 1 ∧ | ∨   Reply   Share ›

Avatar   Nilima · a year ago

Hi,
Please tell me
whether egg should be beaten before adding or just break and add?
Thanks,
Nilima

7 ∧ | 1 ∨   Reply   Share ›

> Sailu | Indian Food Mod ➔Nilima · 2 months ago
> Just break and add and mix well.

∧ | ∨   Reply   Share ›

Avatar

Ranjan • a year ago

Hello Sailu,
Pls advise whether your teaspoon/tablespoon etc. measurements are American, English or Indian which is the same as English?
Much appreciate your wonderful recipes - Thanks
Ranjan

14 ∧ | 6 ∨   Reply   Share ›

Sailu | Indian Food   Mod   →Ranjan • a year ago
Please go through this post on Kitchen measurement cups and spoons.
http://www.sailusfood.com/2010...

3 ∧ | ∨   Reply   Share ›

Avatar

Nikhil • a year ago

Hi Sailu,

I made this yesterday and it was delicious, thank you. I will second the question posed by another reader about whether we can saute/stir fry the chicken instead of frying it. I can't legitimately keep making this for my family if it's deepfried (although it is tasty).

Thank you.

Nikhil

7 ∧ | 2 ∨   Reply   Share ›

Sailu | Indian Food   Mod   →Nikhil • 11 months ago
You can pan fry the chicken too.

2 ∧ | ∨   Reply   Share ›

Avatar

Poojitha sharan • a year ago

I jst wna ask u can i use maida in plc of rice flour

5 ∧ | 1 ∨   Reply   Share ›

Sailu | Indian Food   Mod   →Poojitha sharan • 2 months ago
Yes, you can.

∧ | ∨   Reply   Share ›

Avatar

Priya • a year ago

Hi Sailu,

It came out really well. I am trying to access your 8 summer coolers recipe. The download link is not working. I would be very grateful if you could enable the link. Thanks a ton

Priya

2 ∧ | ∨   Reply   Share ›

Avatar   **Manidipas Kitchen** · a year ago

Lovely recipe. One of the best starter.

2 ∧ | ∨   Reply   Share ›

Avatar   R · 7 months ago

Can I substitute rice flour with something else?

1 ∧ | ∨   Reply   Share ›

> **Sailu | Indian Food** Mod ➔R · 2 months ago
>
> Omit it if you do not have it on hand.
>
> 1 ∧ | ∨   Reply   Share ›

Avatar   rachna · 9 months ago

Hi sailu. Made this starter last night. Was indeed very tasty. The texture was so professional. Thank you :)

1 ∧ | ∨   Reply   Share ›

Avatar   **Geetanjali Varanasi** · a year ago

wow!!! i tried this appetizer today... it really came out very delicious... my husband loved it... received so many appreciations... all the credit goes to you sailu garu... thank u for such a nice blog...

1 ∧ | ∨   Reply   Share ›

Avatar   Anju · a year ago

It came out delicious. Thanks!

1 ∧ | ∨   Reply   Share ›

> Gust ➔Anju · 11 months ago
>
> ii know it do come ou delicious
>
> ∧ | ∨   Reply   Share ›

Avatar   Saru · a year ago

Hi Sailu

Today i tried ur recipie it came out very tasty and delicious. Thanks 4r the recipie.
I'm fan of ur blog.

1 ∧ | ∨   Reply   Share ›

Avatar   **Sybaritica** · a year ago

Looks a bit like a dish that is sometimes named 'Chicken Tikka Masala' ... although there are lots of

varieties. Very nice recipe!

3 ∧ | 11 ∨   Reply   Share ›

Avatar

shantiram · 15 days ago

sairam ,I always used to have chicken 65 when in my favourite watering hole in Bangalore , as a snack with my Kingfishers and I did sometimes wonder what it was and where the name came from , very tasty though , thankyou for the recipe , I will try it myself now I am back in London. Also, could you give us all a recipe for sambar as they make it in Puttaparti , and one of the best dishes I've ever had ; cabbage thoran ,from down in Kerala ? Thankyou ,I was getting homesick just looking at some of the photos ! SAIRAM.

∧ | ∨   Reply   Share ›

Avatar

shantiram · 15 days ago

what about chicken Manchurian ? What on earth is it ? I used to eat quite alot of that aswell , but as far as I know Manchuria is in China ! Nice though !

∧ | ∨   Reply   Share ›

Avatar

sara · 17 days ago

Hi, great recipe, but can egg be substituted as my husband is allergic to it.

∧ | ∨   Reply   Share ›

Avatar

Sunil John · 2 months ago

I have made this twice. My only problem is that white spots of curd are seen on the finished product. It tastes good but does not look nice and golden

∧ | ∨   Reply   Share ›

> **Sailu | Indian Food** Mod →Sunil John · 2 months ago
>
> Beat the curd really well and saute well such that no spots of curd appear.
>
> ∧ | ∨   Reply   Share ›

Avatar

jai · 5 months ago

hi sailu,

can you suggest how it can be done in a oven. atleat the frying part.

∧ | ∨   Reply   Share ›

Avatar

Bushra Ali · 7 months ago

How much yoghurt please mention. I think the yoghurt will make the chicken soft right???

∧ | ∨   Reply   Share ›

> **Sailu | Indian Food** Mod →Bushra Ali · 7 months ago
>
> A little less than 1/2 cup.

1 ∧ | ∨   Reply   Share ›

Avatar

www.momkfun.blogspot.com · 8 months ago

looks delicious good job

∧ | ∨   Reply   Share ›

Avatar

Anusha · 9 months ago

I pan fried the chicken.The outcome was no different from the deep fried version.

∧ | ∨   Reply   Share ›

Avatar

Chemmeryrekha · 11 months ago

it very delicious. it helps me to prepare a sumptuous mid day meal yesterday

∧ | ∨   Reply   Share ›

Avatar

Ramyasudhakar · a year ago

hello sailu garu,
thank u for ur recipe.. really this is very useful for us like newly wedded... just now i make it note.
tomorrow morning for the first time in my life i am going to prepare this delicious recipe.. wish me all
the best..
thank u
ramyasudhakar

∧ | ∨   Reply   Share ›

Avatar

Rakhee · a year ago

I tried this recipe this weekend and it turned out very delicious...my husband couldnt stop
appreciating...thnk u for this wonderful recipe.
Regards,
Rakhee

∧ | ∨   Reply   Share ›

Avatar

Chowder Singh · a year ago

Nice recipe!

∧ | ∨   Reply   Share ›

Avatar

swathi · a year ago

can i use plain flour instead of corn flour?thank u.

∧ | ∨   Reply   Share ›

Sailu | Indian Food Mod ➜swathi · 2 months ago

Yes.

∧ | ∨   Reply   Share ›

Avatar

SevenPoint2, LLC · a year ago

Avatar   Seven Omt2, LLC • a year ago

Pretty weird name but certainly something to love. Have you tried using shimla mirch powder?

∧ | ∨   Reply   Share ›

Avatar   sirisha • a year ago

Have a fun vacation! Any forthcoming mushroom recipes from you Sailu (preferably Indian)?

Thanks!

∧ | ∨   Reply   Share ›

Avatar   Priya • a year ago

Irresistible and super tempting chicken 65.

∧ | ∨   Reply   Share ›

Avatar   vijaya • a year ago

hai sailu garu
my husband asking aapalu that one how is to preapre pleaes tell me,almost all iam preparing ur
recipes.now we r in uae
ur recipes any books or dvds is available.
thanku
my id - vijaya_kumari21@yahoo.com

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