



A family recipe that has made our dinners ever so delightful and I hope it does the same to you. The 3 spice golden fried chicken is perfectly marinated and seasoned, you will always want more.

Ingredients

2 chicken- cut into pieces

1 whole garlic- minced

1 handful of fresh/dried rosemary

Salt to taste

½ a cup of apple cider vinegar (or lemon juice)

5 tablespoons of Royco all-spice mix

1 packet of Shalimar Indian Spice mix

1 tablespoon of black pepper



Finely chopped fresh coriander

Oil for frying

Method

Chop your chicken into pieces and put them in a small basin/ bowl. Add your minced garlic, rosemary, apple cider vinegar and salt. Mix it all up and allow this to marinate for not less than six hours.

After the marination is over, pour all the contents of the bowl/basin into a sufuria and allow the chicken to boil. Do not add water as this will dilute the marinade. As the chicken is boiling prepare the dip, which will have the spices (royco, Shalimar, black pepper) that will season the chicken. Mix these with some water, adding bit by bit so that it does not become too dilute/light.

After the chicken has boiled, drain any excess liquid and dip the pieces into the spice mix and set aside for frying.

Heat your vegetable oil really hot and fry your chicken until they are golden brown. Add your coriander immediately they come from the heat.

Serve and enjoy 😊



SERVE WITH: On its own, gravy, creamed spinach, or any accompaniment.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/3-spice-golden-fried-chicken/>