



My tender, flavorful and golden-brown curry garlic fried gizzards make an irresistible appetizer, snack or main that everyone will love.!



Ingredients

800g of Gizzards

Vegetable oil for frying

To Marinate

1 cup of unsweetened mala

2 minced garlic cloves

1 tablespoon of minced ginger

1 sprig of rosemary

For the coating

1.5 cups of self-raising flour

1 tablespoon of coriander powder

1 tablespoon of paprika

1 tablespoon of curry powder

1 tablespoon of onion powder

Salt to taste

Method

In a bowl that contains your gizzards, add in all the marination ingredients. Mix them all together, cover with cling film and allow this to sit overnight.

Next day, allow the bowl's contents to sit on the countertop to come to room temp and prepare the coating. Mix in all the ingredients of the coating. Take the gizzards and dip them into the seasoned flour until thickly coated then proceed to fry until crispy. Once golden, serve.



SERVE WITH: any carb of your choice and a salad and some veggies!

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/curry-garlic-crispy-fried-gizzard/>

Youtube Video : <https://youtu.be/HwDR5mV2BxU?si=HfuXI3ShqNphEPE8>

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