

Popcorn Chicken Recipe

Ingredients:

1. 1 lb. chicken breast
2. 1 tea spoon salt
3. 1-1/2 tea spoon black pepper
4. 1 tea spoon ground cumin
5. 1 tea spoon ground coriander
6. 1 tea spoon garam masala (equal volume of ground black pepper, cloves & cinnamon)
7. 1 tea spoon of paprika
8. 4 table spoons of all purpose flour
9. 2 table spoons of bread crumbs
10. 1 table spoon of corn starch
11. 1 table spoon of baking powder
12. 4 table spoons of yogurt
13. 2 table spoons of mayonnaise
14. 1 table spoon of home-made hot mustard
15. 1 table spoon lemon juice
16. Approx 4 mugs of oil (depending on frying pot used)

Method:

Cut chicken breasts into small pieces and put them in a bowl. Add 1/2 a tea spoon of salt, 1/2 a tea spoon of black pepper, 1 table spoon of lemon juice and 2 table spoons of yogurt. Mix it well and marinate for minimum 1 hour.

Now prepare the breading in the base batter bowl. Put 4 table spoons of all purpose flour, 2 table spoons of bread crumbs, 1 table spoon of corn starch, 1 table spoon of baking powder, 1/2 tea spoon of salt, 1 tea spoon of black pepper, 1 tea spoon of ground cumin, 1 tea spoon of ground coriander, 1 tea spoon of garam masala, 1 tea spoon of paprika and blend the mix well.

Now put the sifter on the base batter bowl containing the breading, put half of the marinated chicken pieces on the sifter and cover it with the second bowl. Now pick up the batter bowl and turn it around so the breading falls in the compartment which has chicken pieces. Shake the chicken and breading well and then turn around the batter bowl and open the top. You will find the chicken is well breaded.

Prior to making the breading the chicken, take oil in the frying pot put it on the stove top and start on high heat. Fill up the pot with oil up to 1/3 rd of the bowl. I used about 4 mugs of oil in my frying pot. When the oil is at that level, it is safer to fry the chicken.

When the oil is hot, put the chicken from the batter bowl in the oil 1 piece at a time carefully. Fry the chicken on high heat for about 5 minutes and then take them out on a pan with paper on it. This paper will suck up the extra oil from the chicken. Repeat the breading and frying process for the second batch. The chicken is now ready.

Dipping sauce

Take 2 table spoons of yogurt, 2 table spoons of mayonnaise and 1 table spoon of home-made hot mustard. Mix all these ingredients in a bowl. The dipping sauce is now ready to eat.

Enjoy the Popcorn Chicken with the dipping sauce.

Chef Pops