

It had to be done! We?re led to believe these are popular for kids to nibble on as portable snacks. We?re not sure we?ll ever do them again as there was a long process involved in the creation of, well, not a lot really!

Ingredients:-

Enough water to cover the Chicken Feet in a large pan
2 Tbsp of Shaoxing Wine
5 Slices of fresh Ginger
2 Tsp of Schezaun Peppercorns
2 Tbsp of Soy Sauce (Gluten free for us)
½ Tsp of Cayenne Pepper
½ Tsp of Smoked Paprika
½ Tsp of Garlic Powder
50g of Self Raising Flour (Gluten free for us)
50g of Rice Flour
Turmeric
2 Eggs, beaten
Salt & Pepper
Oil to fry

Method:-

(1) With a sharp knife cut the very ends of the toes off include the nail and then cut deeply into the palm.

(2) Marinade the Feet in ½ a Tbsp of Soy Sauce, Smoked Paprika, Cayenne Pepper, Garlic Powder and set side.
(3) Add water to a large pan and add the Shaoxing Wine, Gingers slices, Peppercorns.
(4) Bring to the boil and add the Chicken Feet.
(5) Reduce the heat and boil gently for an hour, stirring occasionally.
(6) Remove the Feet from the Stock allow to cool and then pop them in the fridge over night.
(7) Cool the Stock and reserve in the fridge.
(8) When you are nearly ready to eat make the dry flour mix with Self Raising Flour (Gluten free here), Rice Flour, Salt, Pepper and Turmeric.
(9) Dip the Feet in the beaten Egg and then in the dry Flour mix making sure they are evenly coated.
(10) Fry at 170c until they are golden brown.
(11) Drain over kitchen paper and serve as a side.

Remember to keep the Stock, it made an outstanding base for the Raman.