



I happened across a box of Chicken Drummers in the Yellow Sticker fridge, which seemed like likely candidates for an Asian recipe....

Ingredients for the Chicken:-

2 Chicken drummers per serving, soaked in Buttermilk
2 Eggs, beaten
1 Tsp of Rock Salt
½ Tsp of Ground Black Pepper
½ Tsp of Baking Powder
½ Tsp of Garlic Powder
1 Tbsp of Ginger Powder
70g of Cornflour
Oil for frying

Method:-

- (1) Remove the Chicken from the Buttermilk.
- (2) Mix all the dry ingredients with the Cornflour.
- (3) Dunk the Chicken pieces individually in the Cornflour mixture.
- (4) Coat in the Egg wash and then coat in the Cornflour mixture again.
- (5) Fry in a deep fat fryer until they are cooked through and golden brown.
- (6) Drain on kitchen paper.
- (7) Serve with the Sauce drizzled over the top.

Ingredients for the Sauce:-

3 Tbsp of Butter / Margarine
5 Red Dried Chillies
1 Tbsp of fresh Ginger, minced
3 Cloves of Garlic, minced
2 Tsp of White Misu
2 Tbsp of Chilli Sauce
2 Tbsp of Tomato Ketchup
1 Tbsp of Rice Vinegar
1 Tbsp of (Gluten free) Soy Sauce
60 Ml of clear runny Honey

Method:-

- (1) In a pan melt the Butter / Margarine.
- (2) Add all the other ingredients.
- (3) Lower the heat and simmer until the sauce has thickened.

We served ours on a bed of boiled Rice Noodles, garnished with a sprinkling of Peanuts, Sesame Seeds and sliced Spring Onions.