

“Crunchy Chicken Feet”

INGREDIENTS

Total Cook Time: 2 hr

4-6 Servings

- 500g OBC mixed chicken feet
- 1 tsp OBC chicken spice
- 2 tbs soy sauce
- 1 tbs sugar
- garlic
- 2 OBC eggs beaten
- 1 cup flour with 1 tsp salt
- 900 ml OBC cooking oil
- Sea salt for serving

DIRECTIONS

1. Place the chicken feet in a pan and add enough water to cover. Add all ingredients to pan and bring water to a boil, then reduce to a simmer and cook until feet are tender, 1 1/2 to 2 hours.
2. Remove feet from pan. Allow cool.
3. Whisk eggs and flour/salt mixture in a medium bowl. Dip feet into batter, shaking off excess flour.
4. In a wok, bring oil to boil at 190°C. Add feet in batches and deep-fry until batter is golden brown, 3 to 5 minutes. Have a lid ready in the event of splattering oil. Serve immediately, adding a sprinkling of sea salt if needed.



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