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Chicken Recipes

Tumeric Fried Chicken



Recipe :

1. 4 chicken thighs
2. 1 small packet of tumeric powder (about 20-30 sen)
3. Fish sauce - generous dashes
4. Salt to taste
5. Pepper
6. Oil for deep frying

Method :

Season the chicken for several hours. Deep fry till the chicken are brown. Easy? Link to the full recipe here : <http://www.malaysiabest.net/2006/08/03/recipe-deep-fried-tumeric-chicken/>

[Recipe : Kopikat Fried Chicken \(KFC\) with mushroom sauce,](#)



Here's the recipe:

2 chicken thighs seasoned overnight with flavours of your choice

I used pepper, fish sauce and rice wine

1 egg white - beat till foamy

Flour - You can use a mixture of cornflour with baking powder or use those meant for frying. I used Hup Loong 7-beans flour. (will post a pic next time)

Dip chicken into egg white foam, roll in flour and fry in very hot oil.

Find out tips how to make your chicken crispy. Click here

<http://www.malysiabest.net/2006/05/05/recipe-kopikat-fried-chicken-kfc-with-mushroom-sauce-too/>.

Marmite Chicken or prawn + Chicken PopCorn



HOMESTYLE POPCORN CHICKEN

Contributed by Lilian

1. 1 chicken breast - cut into tiny cubes/ chicken fillet
2. Seasoning - Dash of salt, white pepper and Maggi Seasoning (the black bottle with yellow cap)
3. 1tbsp corn oil
4. 2tbsp water
5. ½ cup general purpose flour or prepared breadcrumbs (preferred choice - Hup Loong General Purpose Flour)

*Kids prefer simple taste and thus, the above suffice.

1. Leave to season for a few minutes.
2. Mix corn oil, water and flour.
3. Coat chicken and deep fry.

More recipes for kids on MalaysiaBest.net

[Recipe : Homemade roasted teriyaki chicken](#)



This chicken was made solely with half a bottle of teriyaki sauce that I bought from the supermarket. One can find teriyaki sauce in most supermarkets.

Just pour half a bottle of teriyaki sauce on the chicken, rub it inside out. Put the chicken into a plastic bag and tightly wrap the chicken. This way, it will ensure that the chicken get the sauce all over.

Leave the chicken at room temperature for an hour or two. Or leave it overnight in the fridge.

Before roasting, stuff some garlic into the chicken cavity. Roast accordingly. Usually, it takes about 45 to 1 hour minutes at 220 deg. C if you are using the normal oven.

I throw some fresh brown mushroom and white onion on the roasting pan to cook slowly. Yummy. The chicken looks super delicious because I baste (i.e. brush the teriyaki sauce during the roasting process) the chicken.

Roasting or grilling foods is a healthier option as most of the oil will drip out during the cooking process. Frankly, it is not hard to season a chicken for roasting. Important thing is to ensure that the chicken is season long enough

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