

Ayam Goreng

Ingredients

- 1 Shallot (peeled and quartered)
- 4 clv Garlic (halved)
- 1 T Coriander
- 1 t Turmeric
- 2 1/2 c Water
- 4 Bay Leaves
- 3 t Salt
- 1/4 t Ground Black Pepper
- 4 Chicken Drumsticks
- 6 Chicken Wings
- 2 c Vegetable Oil

Instructions

1. Put shallots, garlic, coriander, and turmeric in a food processor. Process the spices until they are finely chopped and become paste.
2. Place water in a pot that is big enough to fit the chicken pieces. Make sure the pot is not too big because the chicken pieces need to be covered with water. Put spice paste, salt, pepper, and bay leaves in the pot. Stir the water to make sure the spices are mixed.
3. Add chicken pieces to the pot and turn on the heat to medium-high. Let the liquid come to a boil. Once it is boiling, reduce the heat to medium. Stir the liquid and flip the chicken from time to time to make sure all chicken pieces get in contact with the spices and liquid. Continue cooking the chicken until it is cooked and the

Ayam Goreng

liquid is reduced by almost half.

4. Once chicken is cooked and liquid has been reduced by almost half, drain the liquid. Set the chicken aside in a colander so more liquid can drain and let it cool.

5. Once chicken is cooled, heat vegetable oil over medium heat. Pat dry the chicken using paper towel before frying, if desired. However, it will take away the spices sticking to the chicken. Fry the chicken and place the splatter screen on top of your frying pan. Fry the chicken pieces in several batches so that the oil temperature will not drop too much. Fry the chicken until it is golden brown. Once done, place the chicken on a paper lined with paper towel to absorb the residual oil. Continue frying remaining chicken.

Ayam Goreng

6. Serve chicken immediately with Indonesian Yellow Rice.