

Spicy Limy Drumlets



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Preparation Time: 5 minutes (excluding marinating time)

Cooking Time: 10 minutes

Serves: 1 to 2

Ingredients:

Cooking oil - as required
Chicken drumlets - 5
Lemon chili sauce - 1 to 1.5 tbsp
Paprika - 1 tsp
Sesame seeds (optional) - 2 tsp
Salt - as required

Step 1: Mix all the ingredients with the chicken (add some salt as required) and marinate for an hour or two (half an hour at least).

Step 2: Shallow or deep fry the drumlets one or two at a time on medium high flame until they are deep red brown on both sides. Transfer to a plate with kitchen napkins to soak off the excess oil.

Step 3: Serve hot with your favourite sauce.

A few tips:

- If you don't have lemon chili sauce, just apply some lemon juice along with chili sauce to get a similar flavour.
- You can mix chili and tomato sauce together as well to get a tomato based spicy flavour.