

pinoy fried chicken

Marinating the chicken in patis overnight gives this dish a distinctive Pinoy flavor. Dipped in a winning mix of banana catsup, hot sauce, and Worcestershire, this fried chicken is so flavorful that you'll want to savor every last bite!

INGREDIENTS

2 pieces whole chicken,
1.2 kg each
½ cup Datu Puti Patis
2 cups cornstarch
8 cups Golden Fiesta Palm Oil

DIPPING SAUCES

1 cup Jufan Banana Catsup
¼ cup UFC Hot Sauce
¼ cup Old English
Worcestershire sauce

PROCEDURE

- 1 Marinate chicken in **Datu Puti Patis** overnight.
- 2 Coat chicken with cornstarch, then steam for 25 minutes.
- 3 Let the chicken cool down. Let it rest for at least 2 hours in the refrigerator before frying.
- 4 In a large pan, deep fry chicken in **Golden Fiesta Palm Oil**. Make sure it is completely submerged in oil. Cook the chicken until it becomes crispy and turns a nice, golden brown color.
- 5 Serve cooked chicken with **Jufan Banana Catsup, UFC Hot**



Sauce, and Worcestershire sauce on the side.

TAKES 45 MINUTES + OVERNIGHT
MARINATION + 2 HOURS RESTING
MAKES 10 TO 12 SERVINGS



SKILL BOOSTER Ever made chicken that was burnt on the outside but underdone inside? Steam it first to tenderize and cook the meat before frying it quickly to make it crisp.