

Crispy Fried Chicken Recipe

1 kg skinless, boneless chicken thighs
1 cup yogurt
1 3"-piece ginger, peeled, coarsely chopped
4 garlic cloves
¼ cup white vinegar
¼ cup water
¼ cup Kashmiri red chili powder
1 tsp. ground turmeric
¼ tsp cardamom powder
1 Tbsp. garam masala
2.5 tsp. salt

FRYING AND ASSEMBLY

1 Tbsp. chat masala
3 Tbsp. Kashmiri red chili powder
2.5 tsp. amchur powder
1.5 tsp. freshly ground black pepper
Canola oil (for frying; about 8 cups)
2.5 cups potato / corn starch
1 lemon juice
1.5 cup all-purpose flour

Garnish

1 lemon cutting in wedges
1 onion sliced

Instruction

Step 1

Blend ginger, garlic, vinegar, in a blender on high speed until very smooth. Transfer purée to a large bowl. Whisk in yogurt, chili powder, garam masala, salt, turmeric and ¼ cup water until well combined.

Step 2

Add chicken to marinade and mix well to completely coat. Cover and chill at least 4 hours or (preferably) overnight.

FRYING AND ASSEMBLY

Step 3

Mix chili powder, chat masala, amchur powder, and pepper with your hands in a small bowl to thoroughly combine. Set spice mixture aside.

Step 4

Pour oil into a large pot fitted with deep-fry thermometer to a depth of 3". Heat over medium until thermometer registers 375°.

Step 5

Whisk potato starch and flour in a large bowl. Using tongs and working in batches if needed, transfer chicken from marinade to flour dredge and toss well to coat. Fry chicken, turning occasionally, until lightly golden brown and crisp, about 5 minutes. Using a slotted spoon, transfer chicken to a wire rack set in a rimmed baking sheet.

Step 6

Transfer fried chicken to a large bowl. Generously sprinkle reserved spice mixture over, pour over the lemon juice toss constantly, until well coated.

Step 7

Transfer to a platter and serve with sliced onion and lemon wedge.