

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	750	Grammes	Chicken Legs	
3		Teaspoon	Salt	
1		Nos	Lime (fresh)	
35		Nos	Chillies Red Dry	small size
2		Medium	Chillies Green	medium size
4		Nos	Pepper Corns	
25		Flakes/Seeds/Cloves	Garlic	
4		Inch	Ginger	
3		Tablespoon	Cooking Oil	

Method

Apply salt and sour lime juice to the chicken.
The chicken may be cut into pieces if desired.
Grind all the chillies, peppercorns, garlic, ginger to a fine paste
and apply onto the chicken. Allow it to marinade for 7 to 8 hours.
Deep fry and serve hot with a salad.