

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Kilogram	Chicken Boneless	marinate
2		Teaspoon	Corn Flour	Marinate Paste
2		Teaspoon	Flour, Maida - (Refined)	Marinate Paste
1		Nos	Eggs	Marinate Paste
3		Teaspoon	Ginger Garlic Paste	Marinate Paste
2		Teaspoon	Chilly Powder, Red	Marinate Paste
12		Medium	Chillies Green	Add in sauce pa
2		Teacup	Curds	Add in sauce pa
1		Teaspoon	Garam-Masala	Add in sauce pa
4		Drops	Red Food Colour	Add in sauce pa
1		Medium	Onion	Add in sauce pa
3		Teaspoon	Lime Juice	to taste
1		Salt-Spoon	Salt	to taste
5		Tablespoon	Cooking Oil	For deep fry

Method

1.Mix corn flour, all purpose flour, egg, ginger garlic paste, chili powder and salt to thick batter. Add water if required.

2.Add chicken pieces to the batter and marinate for an hour.

3.Deep fry the marinated chicken pieces till they turn golden.

4.Heat 4 tsp. oil in a sauce pan and add slit chilies, yogurt, garam masala, red color, little salt and fried chicken pieces.

5.Fry for 4-5 minutes and remove from heat. Add lime juice, mix well ,garnish with onions and serve hot.

A Spicy Andhra specialty goes very good with rice.