

Valentines Chicken Drumsticks

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Ingredients:

3 x Chicken drumsticks.
4 tablespoons of cornflour.
2 egg yolks, lightly beaten.
4 tablespoons of breadcrumbs.

For seasoning:

1 tablespoon of ginger juice.
1 tablespoon of oyster sauce.
1 tablespoon of fish sauce.
1 tablespoon of honey.

For dipping sauce:

3 tablespoons of mayonnaise.

Preparation:

1. Clean chicken drumsticks thoroughly. Cut right through one side of the drumstick and open up the meat with a knife, and push it down to the bone.
2. Mix the seasoning ingredients in a bowl. Marinade the chicken for 3 to 4 hours.
3. Turn the meat over to form a boxer's stick. Roll in the cornflour, dip in egg yolk then coat with breadcrumbs.
4. Heat some oil in wok. Deep-fry the chicken drumsticks until golden brown.
5. Serve with dipping sauce.