Inche Kabin - Malaysian Fried Chicken

Author: [Anita Jacobson](https://dailycookingquest.com/about.html)

Categories: [Main Dish](https://dailycookingquest.com/categories/main-dish.html)

Cuisine: [Malaysian](https://dailycookingquest.com/cuisines/malaysian.html)

Ingredients: [Chicken](https://dailycookingquest.com/ingredients/chicken.html)

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Serves: 8

Ingredients

* 8-10 chicken drumsticks (or 16-20 chicken wings)
* enough oil for deep frying
* Marinating sauce
* 100 ml coconut milk
* 200 gram shallot (or onion)
* 3 lemongrass, white parts only
* 2 eggs
* 1 1/2 tablespoon salt
* 3 tablespoon curry powder
* 2 teaspoon turmeric powder
* 1 teaspoon chili powder
* 6 tablespoon corn starch

Instructions

1. Place all ingredients for marinating sauce in a blender and puree into a smooth paste.
2. Transfer the marinating paste to a large gallon size ziplock bag, along with chicken drumsticks/wings. Marinate in the fridge overnight.
3. Prior to frying the chicken, take them out from the fridge and return to room temperature.
4. Heat a pot of oil for deep frying. Fry the chicken until fully cooked and golden brown. Serve immediately.