

Poultry

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Chicken: You can buy live chicken, called "Desi", and slaughter it yourself, or the vendor will do it for you.

The chicken is decapitated, and then immersed in boiling water for some time, till the feathers can come out. Then the feathers are plucked out, and the chicken is washed and cleaned.

The head and toe nails are separated, and from the head, one can remove the beak, and use the rest for cooking.

You can also get "Broilers" which are already prepared. These are chickens that have been grown on farms.

Chickens are sold by weight.

The main cooking parts of the Chicken are: the neck, Wings, Legs. And the torso cut into four equal parts. The torso is slit vertically on the belly, and the two parts are divided into two, horizontally.