

### 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.