

Ingredients

Quantity:	Measure:	Ingredients:	Description:
8	Nos	Chicken, Wings	With Skin
2	Nos	Eggs	
6	Medium	Chillies Green	Ground
1/4	Teaspoon	Ajinamoto	
1/4	Teaspoon	Pepper Powder	
1/4	Teaspoon	Garam-Masala	
1/4	Teaspoon	Chilly Sauce, Red	
1/2	Teaspoon	Soya Sauce	
1	Tablespoon	Worcestershire Sauce	
4	Tablespoon	Flour, Maida - (Refined)	
1	Teaspoon	Ginger Paste	
1	Teaspoon	Garlic Paste	
A	Pinch	Food Colour	Tellow or red
1/2	Teacup	Water	
	As Required	Cooking Oil	For Deep Frying
1/2	Teaspoon	Salt	For taste

Method

1. Cut the wings into two, chop the end bone, pull the flesh up with the skin and remove the thin bone and mould into a lollipop.

2. Boil the lollipops with $\frac{1}{2}$ cup water, $\frac{1}{2}$ tsp. salt for 5 minutes and with 1 tbsp worchestershire sauce for 5 minutes. Remove and cool.

3. Mix all ingredients thoroughly, except lollipops and prepare a thick batter.

4. Heat oil in a deep pan, dip lollipop into the thick batter and fry on medium heat to a light brown colour.

5. Serve hot with szechwan sauce.