

Ingredients

Quantity	Measure	Ingredients	Description
1	Kilogram	Chicken	
	As Required	Cooking Oil	For Frying
1	Teacup	Flour, Gram /Chana Ata	
4 TO 5	Flakes/Seeds/Cloves	Garlic	
1	Teacup	Soya Sauce	

Method

Cut chicken in small parts. In a large bowl, mix chicken, garlic and soya sauce.
Let the meat sit in refrigerator for 3 hours minimum (overnight is better).
Coat each chicken piece with flour.
Deep fry chicken in oil until chicken is fully cooked.
Serve hot or cold.