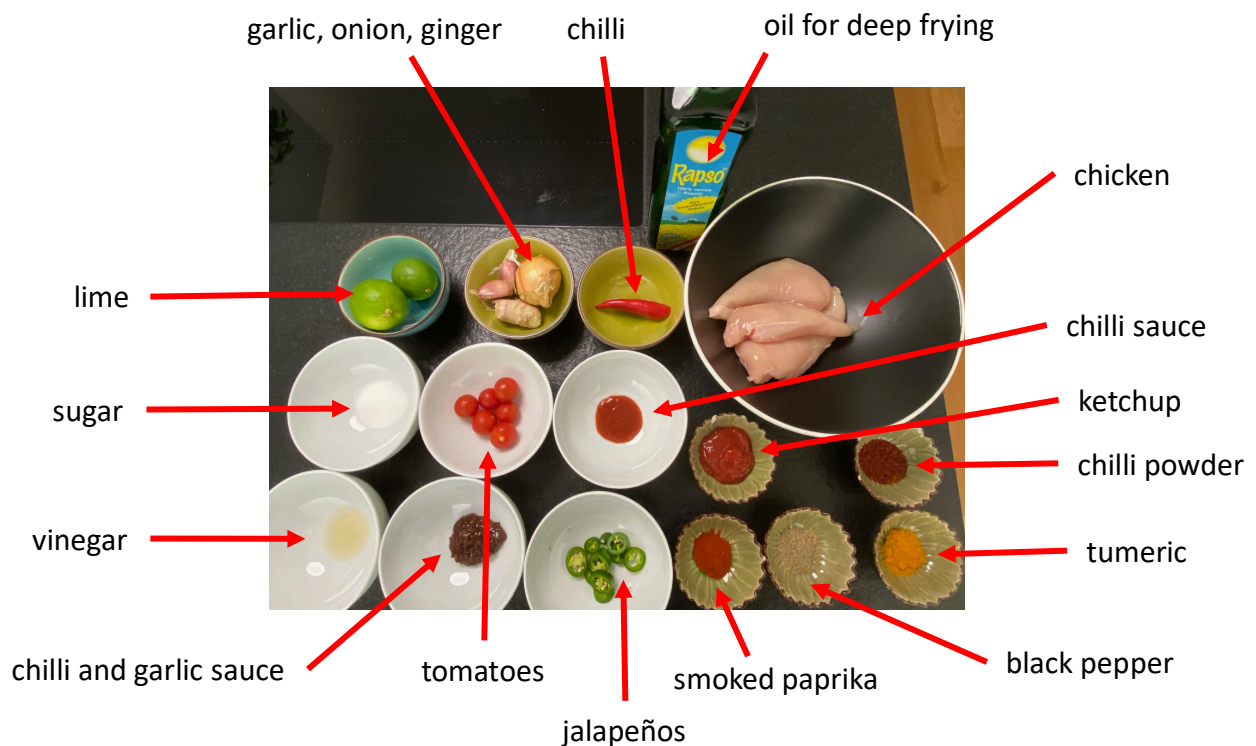


Blog Entry

From all the recipes on Sam Stern's website I decided to cook the Sri Lankan "Deville'd Fried Chicken" because I really like chicken dishes and spicy Asian food. In this blog entry I am going to show you my cooking experience with this dish and evaluate it. If you want to cook this chicken dish yourself, you can find the recipe at <http://www.samstern.co.uk/recipes/>.

To make Sam Stern's Sri Lankan Devilled Fried Chicken, you really need many different ingredients. Some of them like the different chilli sauces and the red chilli were difficult to find.



To make the marinade, you need one teaspoon of chilli powder, smoked paprika and turmeric, also half a teaspoon black pepper and the juice of one lime. If you want the dish less spicy, you could use less chilli powder. Then you have to massage the marinade into the chicken chunks. In my opinion the marinade is really important because with it the chicken gains a lot more flavour. After that the marinated chicken goes into the fridge for at least three hours. The longer it is in the fridge, the stronger the flavour of the spices will be in the end.



After the chicken has been in the fridge for a few hours, you have to deep fry it. I didn't use much oil because I didn't want to waste lots of oil for only one dish. I wouldn't recommend to deep fry next to young children because the hot and sizzling oil is very dangerous. For me it was quite hard to tell when the chicken was cooked through. Luckily I had help from my mother.



At the same time, I made the sauce with which you will coat the chicken:

At first you have to fry one thumb sized piece of grated ginger and two plump cloves of crushed garlic, to release the aroma. After that two tablespoons of chilli and garlic sauce, one tablespoon chilli sauce, two tablespoons vinegar, one tablespoon sugar, two tablespoons of ketchup, one tomato cut into six segments (I used six cherry tomatoes), 2 tablespoons of jalapeños and one chopped onion go into the pan. For extra fresh flavour squeeze in as much lime juice as you want.



When the chicken is done, coat the chicken in the sauce and then you are ready to plate.



I decided to eat the chicken with rice and salad. I also put a slice of lime on top of the chicken. You can squeeze the juice of the slice onto the chicken to have even more lime flavour. In my opinion this dish is really delicious. It is very spicy, but still eatable. The lime flavour also matches with the chicken really well.

My family really enjoyed eating this dish. However, for my little brother it was a bit too spicy.

