



It had to be done! We're led to believe these are popular for kids to nibble on as portable snacks. We're not sure we'll ever do them again as there was a long process involved in the creation of, well, not a lot really!

Ingredients:-

Enough water to cover the Chicken Feet in a large pan

2 Tbsp of Shaoxing Wine

5 Slices of fresh Ginger

2 Tsp of Schezuan Peppercorns

2 Tbsp of Soy Sauce (Gluten free for us)

½ Tsp of Cayenne Pepper

½ Tsp of Smoked Paprika

½ Tsp of Garlic Powder

50g of Self Raising Flour (Gluten free for us)

50g of Rice Flour

Turmeric

2 Eggs, beaten

Salt & Pepper

Oil to fry

Method:-

(1) With a sharp knife cut the very ends of the toes off include the nail and then cut deeply into the palm.

- (2) Marinade the Feet in ½ a Tbsp of Soy Sauce, Smoked Paprika, Cayenne Pepper, Garlic Powder and set side.
- (3) Add water to a large pan and add the Shaoxing Wine, Gingers slices, Peppercorns.
- (4) Bring to the boil and add the Chicken Feet.
- (5) Reduce the heat and boil gently for an hour, stirring occasionally.
- (6) Remove the Feet from the Stock allow to cool and then pop them in the fridge over night.
- (7) Cool the Stock and reserve in the fridge.
- (8) When you are nearly ready to eat make the dry flour mix with Self Raising Flour (Gluten free here), Rice Flour, Salt, Pepper and Turmeric.
- (9) Dip the Feet in the beaten Egg and then in the dry Flour mix making sure they are evenly coated.
- (10) Fry at 170c until they are golden brown.
- (11) Drain over kitchen paper and serve as a side.

Remember to keep the Stock, it made an outstanding base for the Raman.