

# Vietnamese Salt & Pepper Fried Chicken

## Chicken (Ga Rang Muoi)

Serves 5

### INGREDIENTS

#### Chicken Marinade

- 4 lbs bone-in chicken (I like using wings and drumettes)
- 2 teaspoons sea salt
- 2 teaspoons MSG
- 1/2 teaspoon Chinese five spice powder
- 1/2 teaspoon ground black pepper

#### Salt & Pepper Mixture

- 1 tablespoon sea salt
- 1 teaspoon granulated white sugar
- 1/2 teaspoon ground black pepper

#### Frying

- 1 egg
- 1 cup cornstarch
- Vegetable oil for deep frying
- 4 stalks scallions (slice into 1-inch segments)
- 4 cloves garlic (slice thin)
- 1 large shallot (slice thin)
- 4 red chili peppers (optional, slice thin)
- 2 tablespoons Shaohsing cooking wine

## INSTRUCTIONS

1. Marinate the chicken with sea salt, MSG, 5 spice powder and black pepper for at least 30 minutes.
2. To make the salt and pepper mixture, heat up a small frying pan (no oil need) and add salt. On low heat, pan fry the salt for 10 minutes until golden brown. Set aside to cool. Once completely cooled, add sugar and black pepper. Mix well to combine.
3. In a small bowl, whisk the egg white until light and frothy. Add chicken and beaten egg white in a large plastic bag (or large bowl) and toss chicken is until evenly coated with egg whites. Add cornstarch and toss again until chicken is evenly coated.
4. Heat up vegetable oil to 350°F, and deep fry the chicken in batches (about 10 minutes per batch). Drain well on a wire rack.
5. Heat up a large wok (no oil needed), add scallions, garlic, shallot and chili peppers. Add fried chicken and give it quick toss with aromatics. Sprinkle salt and pepper mixture and toss until evenly coated.
6. Add cooking wine along the edges of the wok. Toss the chicken one last time. Serve immediately for best results.