



# Cult cuisine

There is no doubt that flavour is vastly related to memories and emotions. A homemade fried chicken or chicken casserole can make us feel nostalgic in an instant, creating a certain kind of emotion that is very close to our hearts – something not available in any sort of posh restaurant cuisine.

Here's to celebrating the joy of cooking with easy-to-make recipes, making use of **Knorr's amazing Crispy Fried Chicken Mix**, that tingles our taste buds, exploding in the form of joyous recollections.

## FRIED CHICKEN

### Ingredients

1 packet **Knorr Crispy Fried Chicken Mix**  
 ¼ cup plain yoghurt  
 1 clove garlic, grated  
 2 tsp curry powder  
 Black pepper, freshly ground  
 ¼ tsp cayenne pepper  
 8 small chicken drums, skinless  
 5 cups crispy rice cereal  
 Vegetable oil for frying  
 Salt to taste

### Method

Marinate the chicken pieces with **Knorr Crispy Fried Chicken Mix** for at least 1-2 hours before starting. Preheat the oven to 450° F. Mix yoghurt, garlic, 1½ teaspoon curry powder, 1 teaspoon salt, few pinches of black pepper and cayenne in a large bowl. Add the chicken and toss to coat and set aside.

Meanwhile, pulse the cereal in a food processor until finely ground; season with salt, black pepper and the remaining ½ teaspoon curry powder. Transfer to a tray.

Heat ½ inch depth peanut oil in a large cast-iron skillet over medium-high heat until it starts simmering. Press the chicken into the cereal, turning to coat. Add half of the chicken to the hot oil and fry until golden brown, 3 to 5 minutes per side. Transfer to a wire rack set on a baking sheet.

Repeat with the remaining chicken. Transfer to the oven and bake until cooked through, about 10 minutes.

## JUG SOUP

### Ingredients

1 whole baby chicken  
 1 packet **Knorr Crispy Fried Chicken Mix**  
 6 cups of water  
 1 clove of garlic  
 1 inch ginger, grated  
 2 tbsp butter  
 Salt to taste

### Method

Marinate the chicken for at least an hour with **Knorr Crispy Fried Chicken Mix** to enhance flavour. Mix all the above ingredients, including the prepared chicken and put into a steamer. In about 35-40 minutes cooking time, the soup will be ready to serve.

## CHICKEN RICE

### Ingredients

2 tbsp vegetable oil  
 6 skinless chicken thighs  
 2 tbsp **Knorr Crispy Fried Chicken Mix**  
 2 medium red/green bell pepper  
 1 cup regular rice, 2 cloves garlic  
 2 cups water



1 cup green peas, thawed  
 1/3 cup sliced pimiento-stuffed olives  
 2 tbsp ketchup

### Method

Heat oil in a pan. Marinate chicken with **Knorr Crispy Fried Chicken Mix** at least an hour before, to enhance flavour, then cook it in the heated pan, turning once every 6 minutes. Add remaining oil to the pan and cook the red/ green peppers and onion over medium heat. Add rice and garlic. Cook for 2 minutes until rice is golden. Add water, chicken and remaining **Knorr Crispy Fried Chicken Mix** and bring to boil over high heat.



Reduce heat to medium low and simmer covered for 20 minutes. Cook for an additional 10 minutes, or until rice is tender. Heat 1 tablespoon oil in a 12-inch skillet over medium-high heat and cook chicken

with 1 tablespoon **Knorr Crispy Fried Chicken Mix**, turning once, for 6 minutes. Remove chicken and set aside. Shred the chicken and separate from the bones, and discard the latter. Stir in peas, olives and ketchup. Cook covered for 5 minutes or until liquid is absorbed.

Garnish as desired.

## BAKED CRISPY ONION CHICKEN

### Ingredients

4 boneless skinless chicken breasts  
 1 packet **Knorr Crispy Fried Chicken Mix**  
 ½ cup butter, melted  
 1 tbsp Worcestershire sauce  
 1 tsp ground mustard  
 ½ tsp garlic salt, ¼ tsp pepper  
 ½ cup fried onions

### Method

Preheat oven to 350° F. Grease a medium sized pan and set aside. In a shallow bowl, combine melted butter, Worcestershire sauce, ground mustard, garlic salt, and pepper.

Place ½ cup crushed fried onions in another shallow bowl. Dredge each chicken breast in the butter mixture, after marinating for an hour or so with **Knorr Crispy Fried Chicken Mix** to enhance the flavour, coat with onions. Place each chicken breast in the greased pan.

Sprinkle remaining crushed onions on the top and drizzle the remaining butter sauce on top of the chicken. Bake for about 30 minutes until no longer pink and cooked through.

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