

Spice is Nice II

Garlic and soy sauce chicken

Ingredients

Chicken pieces, as many as you need
2-3 tbsp dark soy sauce
2-3 pips garlic
Red chillies as many as you like or none at all
1-2 tspn sugar if you wish

Method

Put the dark soy sauce into a medium sized bowl
Pound the garlic and chillies to a reasonably fine paste
Mix in the sugar if you have
Mix these three well then pour it onto the chicken pieces
Mix everything well and leave to marinate for half an hour or one
When you are ready to eat, deep fry the pieces and eat.