



CURRIED CHICKEN FEET

Serves 8 - 10

INGREDIENTS:

2 kg	Chicken feet
90 ml (6 Tbsp)	Oil, for frying
500 g (2 large)	Onions, chopped
100 g	Deli Curry Mild R/P (08198010)
1 L (4 cups)	Water

METHOD:

- 1 Thoroughly clean and rinse the chicken feet in cold water.
- 2 Place them in a large pot and add water to cover. Cook for 20-30 minutes or until soft. Drain.
- 3 Heat the oil in a large pot and fry the onions until soft and transparent. Add the chicken feet.
- 4 Add the Deli Curry Mild and half (500 ml) the water, and bring to a simmer.
- 5 Gradually add the remaining water.
- 6 Simmer for 15-20 minutes, stirring occasionally, until the sauce has thickened.
- 7 Serve immediately.

Chef's Tip: Garnish with sliced red pickled onions and flash-fried curried leaves. Serve with pap seasoned with **Flavamate (04102010)**.