

## METHOD OF PREPARATION – CHICKEN LOLLYPOP

<b>Ingredients Required</b>	<b>Quantity for 5 Persons</b>
Chicken Wings made into Lollypops with skin	1 Kg
Bread Crumbs	200 Gms
Egg (Egg White only)	1
Orange Red Color	2 to 4 Pinches
Cooking oil	Enough for deep frying
<b>Ustad Banne Nawab's Chicken Lollypop Spice Blend</b>	<b>One packet</b>

### STEPS OF COOKING:

1. Wash the Chicken Lollypops and drain them thoroughly. Add entire contents of Ustad Banne Nawab's Chicken Lollypop Spice Blend, One egg white, 2 to 4 pinches of Orange Red color to the Lollypops. Mix thoroughly and keep aside.
2. Roll and coat Chicken Lollypops in Bread Crumbs and keep aside.
3. Heat enough oil in a wok (Kadhai) for deep frying.
4. Reduce flame to minimum after the oil gets heated and deep fry the Lollypops on **low flame, Don't increase the flame** otherwise the Lollypops will get charred from outside and remain undone from inside.

**NOTE: FOLLOW THE INSTRUCTIONS GIVEN ABOVE AS CLOSELY AS POSSIBLE FOR BEST RESULTS.**