

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

The following recipe was found on a typewritten draft. Any quantities were in pencil.

(45) Crispy Chicken

Whole chicken

Honey, clover

Shrimp chips

Oil

Salt, possibly 3 tablespoons

Five spice powder, possibly 1/2 tablespoons

3 cups white vinegar

Mix salt with five spice powder, toast and set aside to cool.

Boil pot of water with white vinegar. Dip whole chicken in boiling water for a half minute. Take chicken out and air dry. Brush honey over all parts of chicken.

BBQ/bake? chicken to golden and let cool.

Deep fry shrimp chips and let cool.

Deep fry chicken to crispy brown and cut to chunk pieces.

Surround with shrimp chips and sprinkle with five spice salt. Serve hot.