

Some folk go out on a Saturday night, have a meal in a restaurant and the few pints. Followed by a kebab to walk home with. Us? We made this unholy union of East meets West! OK it's perhaps not quite as unhealthy as the kebab, but we'll fry them in Lard next time!

Joking aside these mini Chicken Kievs in Onion Bhaji batter were really tasty and well worth the fiddling about.

Ingredients:-

½ a small Chicken boned out and cut into medium sized pieces
Garlic Butter. (Butter / Margarine, minced Garlic and dried Parsley)
Onion Bhaji mix ? Recipe here
Flour (We used a combination of Gluten Free flour and Arrowroot)

Method:-

(1) Make your Onion Bhaji mix. (We also made and pre-fried the Bhajis. Our recipe is here)
(2) Make your Garlic Butter and put it in the freezer to harden for ½ an hour or longer if you have the time.
(3) With a boning knife remove every last scrap of meat from ½ a Chicken and remove the skin. Cut the breast meat into medium pieces.
(4) Wrap each piece of Chicken meat in cling film and beat out with a rolling pin.
(5) When the Garlic Butter has hardened put a teaspoon in the middle of each piece of Chicken meat and then press and roll the meat around the butter with your hands.
(6) Flour each piece so the batter has more chance of sticking.
(7) Heat your deep fat fryer to 190C. (You could also roast these in the oven at 180C to avoid the

oil.)
(8) If you are frying pre-heat the oven to 150C
(9) Fry 3 or 4 pieces at a time until golden brown. The batter expands quite a bit so don't worry if some of your ?Poppers? look a little small initially. Place in the oven to keep hot as you fry the remaining ?Poppers?.

We served ours with home made Onion Bhajis, a salsa style dipping sauce, Potato fritters and a dressed salad.