

Chicken Lollipops

[Kurt Von Kahle of Kurt's Kitchen](#)

From the Yale Appliance + Lighting Chef Series

Ingredients :

- 1 pound chicken drumettes (Frenched)
- Marinade
- 1 tablespoon tamari
- 2 teaspoon rice wine or dry sherry
- 2 teaspoons cold water
- 2 teaspoons cornstarch
- 1 tsp saracha

Place chicken drumettes in a large container or bowl. Mix all ingredients for marinade, and pour over chicken. Marinate the chicken for 30 minutes.

To cook and serve:

- 1/4 cup Duck Sauce, or as desired
- 1/2 cup skinless, unsalted peanuts (ground)
- Bunch scallions, chopped
- Oil for deep frying
- Cornstarch for dredging

Heat the oil for deep-frying to between 360° and 375°F. Remove chicken from marinade and lightly coat with cornstarch. Place chicken into fryer or wok, and deep fry for about 5 minutes or until chicken is golden brown and cooked through. Remove chicken from oil and drain either on a towel, or in the basket.

Place drained chicken and sauce into a large bowl and toss to coat. Place chicken lollipops on a platter and garnish with ground peanuts and scallions.