

Calamondin Chicken

2 pounds chicken legs or thighs, 1/4 cup **Calamondin** , 1/2 cup soy sauce, 3 to 4 cloves garlic, peeled and minced, **1/2 teaspoon pepper, 1/2 teaspoon salt, 1/2 cup flour, and 1/4 cup corn starch.**

Instructions

In a bowl, combine calamondin, soy sauce, garlic, salt and pepper. Add chicken and marinade in the refrigerator for at least 4 hours or overnight. Drain chicken from marinade and let rest in room temperature for one hour.

In a shallow dish, combine corn starch and flour. Dredge chicken in flour mixture to fully coat. In a wide, thick-bottomed pan over medium heat, heat about 2 inches of oil. Add chicken in batches and cook, turning on sides, until golden brown, crisp and cooked through. Remove from pan and drain on paper towels.