

Dinosaur Legs and Thighs

Recipe Summary

Difficulty: Easy

Prep Time: 25 minutes

Cook Time: 1 hour 20 minutes

Yield: 8 to 12 servings

User Rating: ★★★★★

2 cups orange juice
1 cup pineapple juice
2 tablespoons orange zest
2 tablespoons minced garlic
2 tablespoons minced ginger
2 tablespoons minced green onion
1 tablespoon sesame oil
1/2 cup soy sauce
1 cup sugar
1 1/2 teaspoons crushed red pepper flakes
3 quarts peanut oil or Canola Oil
10 pounds chicken legs, thighs , separated at the joints
2 cups cornstarch
4 tablespoons Creole seasoning
1 tablespoon salt
1/4 cup chopped cilantro
1/4 cup toasted sesame seeds

In a large saute pan set over medium-high heat, place the orange juice, pineapple juice, orange zest, garlic, ginger, green onion, sesame oil, soy sauce, sugar and red pepper flakes. Bring the pan to a boil and stir occasionally until the sugar is dissolved and the liquid has reduced to a thick syrup, about 18 to 20 minutes. While the sauce is reducing, place the oil in a large 6-quart pot and bring to 375 degrees F.

Reserve the wing tips for a stock or soup, and place the rest of the chicken pieces in a large bowl. In a small bowl, season the cornstarch with the spicy Cajun seasoning . Place the seasoned cornstarch in large, 1-gallon heavy-duty plastic bag and place the chicken pieces in the bag in batches. Shake the bag to coat the chicken, remove the chicken from the bag and place 8 to 10 pieces in the hot oil to fry. Fry in the oil, stirring occasionally for 6 to 8 minutes. Drain briefly on paper towels, place In a clean large bowl and season lightly with the salt. Continue this process until all the chicken has been fried. Preheat the oven to 275 degrees F. When all the chicken is fried and the sauce is reduced, use a spatula to pour the sauce over the chicken. Toss the chicken in the bowl to evenly coat with the glaze. Once all the chicken is coated, sprinkle it with the chopped cilantro and the sesame seeds. Place the chicken in a large ovenproof dish and place in the oven to keep warm until the guests arrive.

Creole Cajun Seasoning:

2 1/2 tablespoons paprika

2 tablespoons salt

2 tablespoons garlic powder

1 tablespoon black pepper

1 tablespoon onion powder

1 tablespoon cayenne pepper

1 tablespoon dried leaf oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup