

Grilled Chicken Kayang Recipe

Ingredients: Serves 4

700g chicken parts (preferably thigh or chicken legs)
1 teaspoon ground pepper
3 leaf cilantro (coriander leaves)
4 cloves garlic
3 tablespoons lime juice
½ tablespoon fish sauce
½ tablespoon light soy sauce
¼ teaspoon sugar

Method:

Blend together the pepper, cilantro, garlic, lime juice, fish sauce, light soy sauce and sugar in a food processor. Marinate the chicken with this mixture and refrigerate for at least 2 hours. Heat a grill and, when hot, grill the chicken until its juices run clear and the skin is crisp. Serve with bottled Thai sweet chili sauce or your favorite chili condiment. This popular Thai snack comes in many versions, which vary from region to region, but the best place to sample this traditional tidbit is at the country's major train stations!

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