

Grilled Chicken in Spicy Coconut Gravy Recipe

Ingredients: Serves 4

1 young chicken, cut into 2 pieces
1 tablespoon tamarind juice
1 teaspoon salt
350cc coconut milk from ½ coconut
a few sprigs of basil leaves, to garnish

Ground Spices:

5 red chilies
4 shallots
2 cloves garlic
5 candlenuts, fried
½ teaspoon peppercorns
1 teaspoon chopped lesser galangal
½ teaspoon tamarind
salt and sugar to taste

Method:

Rub chicken with tamarind juice and 1 teaspoon salt, and let it marinade for at least 3 hours or preferably overnight. Grill chicken over hot charcoal or in an oven until golden brown. Shred chicken meat and arrange in a bowl. Bring to the boil coconut milk with ground spices, then pour gravy over shredded chicken. Garnish with basil leaves.

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