

Thai-Style Barbecued Chicken Recipe

(Kai Yang Recipe)

Ingredients: Serves 4

1 whole chicken (weighing 1kg)
2 tablespoons chopped fresh ginger
2 tablespoons chopped lemon grass
2 tablespoons chopped coriander root
2 cups light soy sauce
1 teaspoon sugar
2 tablespoons pepper
1½ tablespoon curry powder

Ingredients for sweet chili sauce:

1 tablespoon ground red chili
½ cup vinegar
1 teaspoon salt
1 tablespoon sugar
1 teaspoon chopped garlic

Method:

Mix all the ingredients, except the chicken, in a blender and marinate the chicken in the mixture for at least 6 hours in a refrigerator (preferably overnight). Broil the chicken slowly over a low fire and serve with sweet chili sauce. For the sweet chili sauce, mix all the ingredients in a small pot, put over a medium heat and bring to a boil, stirring. Heat until thickened to a syrupy consistency then remove from heat. Serve with chicken.

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