

## Yellow Spiced Grilled Chicken Recipe

**Ingredients:** Serves 4-6

3 tablespoons oil  
1 stalk lemon grass, bruised  
3 kaffir lime leaves  
2 cloves  
2 cardamoms, bruised  
1 chicken, weighing about 1.5kg  
500cc thick coconut milk  
1 piece asam gelugur or  
1 tablespoon tamarind juice

**Ground spices:**

3 teaspoons coriander  
1 teaspoon pepper  
½ teaspoon cumin (jintan putih)  
¼ teaspoon aniseed  
¼ teaspoon nutmeg  
2 teaspoons chopped ginger  
2 teaspoons chopped turmeric  
¼ teaspoon chopped galangal  
5 candlenuts, roasted  
4 cloves garlic  
8 shallots  
1 tablespoon salt

**Method:**

Heat oil and saute the ground spices, lemon grass, kaffir lime leaves, cloves and cardamoms until fragrant. Add the chicken. Fry for a few minutes, then add coconut milk and asam gelugur or tamarind juice. Simmer until the chicken is half-cooked and the sauce has reduced. Remove the chicken from the sauce. Grill the chicken over the charcoal, brushing it with some sauce. Serve with the remaining sauce.