

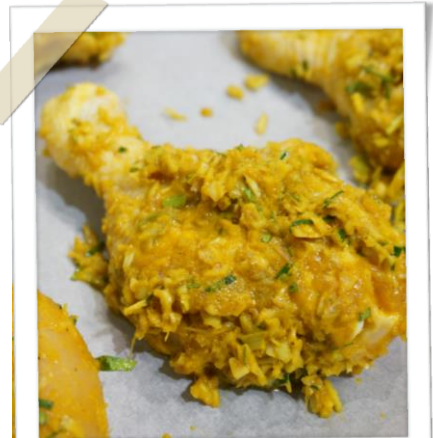


Grilled Turmeric Chicken Drumstick

6 pcs Chicken drumsticks

Marinade (ground)

1 ½ tbsp Turmeric powder
8 – 10 stalks Lemongrass
6 pcs Kaffir lime leaves
5 cloves Garlic
1 tbsp Grated ginger
4-5 tbsp Fish sauce
3 tbsp Palm sugar / honey
½ tsp White pepper
Salt to taste



♥ **Grilled Turmeric
Chicken Drumstick** ♥

Method:

1. Mix marinades together and add in chicken. Ensure chicken is pat dry before marinating. Marinate for 30-45 minutes.
2. Place chicken on parchment paper and grill over a hot oven at 200°C for 30 minutes. Serve warm.