

Nyonya Style Grilled Chicken

Ingredients

1 no Medium chicken (Marinate it overnight)

Marinade

200 g Coconut cream (boxed santan)
200 g Shallots
3 stalks Lemongrass
½ tsp Salt
1 tsp Sugar
1 tbsp Meat curry powder (Baba's)
1 tbsp Turmeric powder
½ tbsp. Chilli powder
1 tbsp Tapioca starch

Method

1. Split chicken from the back Spatchcock-style, flatten as much as possible and score the chicken all over.
2. Blend shallots and lemongrass finely and add the rest of marinade ingredients.
3. Rub all over the chicken and keep in the fridge overnight.
4. Defrost at least 2 hrs before cooking.
5. Roast at 180 C in oven for about 30 minutes, then change to grill mode for 5 minutes to achieve slight charring.
6. Allow to rest for 15 minutes before serving.

Sauce

4 pcs Shallots
4 pcs Red chilies
60 ml Worcestershire sauce
½ tsp Sugar
1 no Lime juice
1 tsp English mustard

Method

1. Slice shallots and chilies into thin strips.
2. Mix Worcestershire sauce, sugar, lime juice and mustard powder until well blended.
3. Allow the shallots and chilies to steep in the sauce for a few minutes before serving.



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