

Thai BBQ Chicken Appetizers Recipe

Ingredients

- 3 lbs chicken wing drumettes

Marinade:

- 1/4 cup coarsely chopped garlic
- Foots and lower stems of one bunch cilantro, chopped (about 1 tbsp - shop for a bunch that still has some roots attached)
- 1 tsp ground turmeric
- 1 tsp curry powder
- 1.5 tsp ground dried chilis (cayenne or equivalent)
- 1 tbsp sugar
- 1/4 tsp salt
- 3 tbsp thai fish sauce (filipino or vietnamese is ok, too)

Basting liquid:

- 1/2 cup coconut milk (canned is ok)

Garnish:

- Cilantro sprigs (left over from making marinade)
- Dipping sauce (see recipe below).

Instructions

Process all marinade ingredients in a blender until smooth. Marinate chicken, refrigerated, overnight. Grill over hot coals until done, brushing frequently with coconut milk. Serve garnished with cilantro sprigs, accompanied by steamed rice and bowls of dipping sauce.

Dipping Sauce for BBQ Chicken

- 1/2 tsp dried chili flakes or cayenne
- 2 cloves garlic, coarsely chopped
- 1 tbsp brown sugar
- 1/4 tsp salt
- 1/2 cup chinese red rice vinegar
- a thinly sliced green onion
- 1 tbsp coarsely chopped cilantro leaves

Pound first 4 ingredients to a paste with mortar and pestle, then dissolve in vinegar. Alternatively, put it all in a blender and blend until smooth. float the green onions and cilantro on top.