

Grilled Thai Chicken

Best enjoyed with a stack of napkins!

INGREDIENTS

5 lbs. Chicken (quartered)

Marinade & Glaze:

3 cloves garlic, minced

1 oz. fresh ginger, minced

3 T. fresh cilantro

3 T. fresh green onions

½ c. soy sauce

¼ c. honey

¼ c. lime juice

2 T. green curry paste

2 T. red curry paste

2 t. granulated garlic

2 t. granulated onion

PROCEDURE

Place garlic, ginger, green onions and fresh cilantro in food processor. Add curry pastes. Process until it becomes a paste.

Remove ingredients from the processor and place in a sauté pan and cook 20 minutes on low heat to reduce.

Marinate the quartered chicken w/half of the reduced mixture for 2 hours. Grill chicken. When done, place on sheet pan and ladle marinade over grilled chicken quarters.

Oven bake 25-30 minutes at 325 degrees. Take remaining marinade and glaze pieces prior to serving. Garnish with cilantro and lime wedges. Serve with steamed rice.

ENJOY!

