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by ewfood

Kai Yang Sanam Muay

Ingredients

3 cloves garlic, crushed
2 tsp. pepper, white
2 tsp. salt
1tsp. Chili flakes
1 tsp. ginger, chopped
0.5oz. coriander, fresh, chopped and divided
1oz. sugar
2fl oz. soy sauce
1fl oz. fish sauce
½ lemon's juice
1 whole chicken

Servings
4
Person
Preparation Time
20
min
Cooking Time
1
hr

Preparation

1. In a morter or blender combine the garlic, pepper, salt, chilli, ginger, coriander and sugar and grind into a fine paste
2. Slowly add the soy sauce, fish sauce, and lemon juice. Mix it all together so that it is well combined
3. Cut the chicken length ways along the breast bone and spead it flat. With a fork prick holes in the chicken's skin. Rub the chicken evenly with the sauce and put into a plastic bag. Marinate it in the fridge for 2 or more hours
4. You can bake the chicken at 200°C for around 40 minutes and grill it for an extra 10 minutes until the skin is crispy OR
5. You can barbeque the chicken over hot coals for 30-40 minutes
6. Serve with sticky rice and a thai style salad.

Cooks Note

Preparation time: 20 minutes; Cooking time: 1 hour; Serves 4