



Posted on 17 September 2012
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 mortar 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 spread 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
