

This is a fusion kind of disk with both Indian and Asian influences. We really enjoyed it!

Ingredients:-

Chicken Thighs and Wings
2 Tbsp of Brown Sugar
2 Tbsp of Soy Sauce (Gluten free for us)
3 Tbsp of Fresh Lime Juice
1 and ½ Tbsp of Oil
½ Tbsp of Sesame Oil
¾ Tsp of Garam Masala
3 Cloves of Garlic, minced
1 and ½ Tsp of Ginger, grated
½ Tsp of Cayenne Pepper

Method:-

(1) Combine all the ingredients excluding the Chicken to make the marinade in a bowl.
(2) Reserve a little marinade for later.
(3) Add the Chicken to the main bowl and ensure it id fully coated.
(4) Cover and place in the fridge for 4 to 5 hours.
(5) In a pre-heated oven at 180c cook for 20 minutes.
(6) Remove from the oven and pour the reserved marinade over.

(7) Place under the grill and turn occasionally until the sauce has caramalised.

The Thai Cucumber Salad
was a prefect side. We served ours over Rice Noddle garnished with Coriander , sliced Chillies and sliced Spring Onions.