

THAI CHICKEN

1 tablespoon curry powder or paste
3 cloves garlic, finely chopped
½ teaspoon crushed red pepper flakes (optional)
¼ cup brown sugar (dark preferable)
¼ cup canola oil
2 tablespoons fresh squeezed lime juice OR Rice vinegar
2 tablespoons Fish Sauce (see note for substitute)
2 tablespoons soy sauce
1 ½ lbs. or 8 pieces boneless, skinless chicken thighs or 8 thin sliced breasts
Optional garnish: Cilantro and lime wedges

Add curry, garlic, red pepper flakes, sugar, oil, ¼ cup of lime juice, Fish Sauce, soy sauce to a large bowl. Whisk until combined and sugar is dissolved.

Add chicken to marinade and turn several times until totally covered. Cover and marinate in refrigerator 4-24 hours.

Preheat grill to medium high and oil grates. Grill chicken 6-7 minutes on each side or until nicely browned on the outside, and cooked through. Garnish with fresh cilantro and lime wedges if desired.

If you do not have Fish Sauce, you can ADD 2 teaspoons Worcestershire sauce, 1 teaspoon soy sauce and 1 teaspoon lime juice or vinegar

Peanut Sauce:

1 cup smooth peanut butter
¼ cup low-sodium soy sauce
2 teaspoons red chili paste, such as sambal
2 tablespoons dark brown sugar
2 limes, juiced
½ cup hot water
¼ cup chopped peanuts, for garnish

Combine the peanut butter, soy sauce, red chili paste, brown sugar, and lime juice in a food processor or blender. Puree to combine. While the motor is running, drizzle in the hot water to thin out the sauce, you may not need all of it. Pour the sauce into a nice serving bowl and garnish with the chopped peanuts. Makes 3 cups.