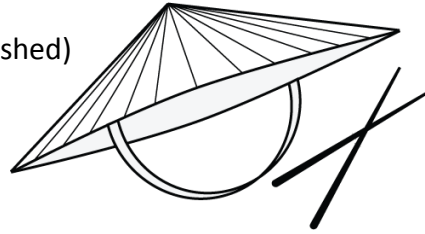


## BBQ CHICKEN & LIME LEAVES

(Recipe adapted from a cooking class in Hoi An, Vietnam. Thanks for sharing, Sabina.)

Serves: 4 as main

800 g	boneless chicken thighs, skin off
1/3 cup	fresh turmeric or 1 Tbsp ground turmeric
1/3 cup	lemongrass, pounded (cut, diced and smashed)
1 tsp	sea salt or 1/2 tsp table salt
1 Tbsp	sugar
1/2 tsp	coarse black pepper
1/2 tsp	five spice
4	lime leaves, sliced finely (or substitute zest of one lime)
2 Tbsp	garlic, pounded (cut, diced and smashed)
2 Tbsp	shallots, pounded (cut, diced and smashed)
1 tsp	dried chili flakes
1 tsp	sesame oil
1 Tbsp	fish sauce
8 wooden skewers, soaked in water 1 hour	



1. Cut thighs into 16 pieces\*. Place in a bowl. Add salt, sugar, black pepper and five spice. Mix well. Pound turmeric, add to chicken with garlic, shallot, lemongrass, chili, lime leaves, sesame oil and fish sauce. Mix well, you may want to wear plastic gloves to stop your hands turning yellow if using fresh turmeric.
2. Marinate 30 minutes. Thread 2 pieces onto each skewer \*\*. Grill 4-5 minutes on each side on a low heat.

### Notes:

\* I just cut thighs in half.

\*\* Thigh pieces can also just be bbq'd without putting on skewers.