



Grilled Thai Coconut Chicken Skewers



Ingredients:

- 2 lbs. Chicken (dark meat preferably)

Ingredients, Marinade:

- 4-5 Slices ginger (approx. 2 TBLs)
- 2 Cloves garlic (approx. 1½ TBLs)
- 2 TBLs Soy sauce
- 1 TBL Dark soy sauce
- 2 TBLs Coconut cream
- 2 TBLs Sugar
- 1 TBL Oyster sauce

Ingredients, Coconut Cream Glaze:

- 6 TBLs Coconut cream
- 1 ½ TBLs Honey
- 1 tsp Soy sauce

Ingredients, Simple Peanut Sauce (Optional):

- 2 TBLs Coconut cream
- ¼ cup Natural peanut butter (unsweetened)
- 1 tsp Rice vinegar
- 1 tsp Thai red curry paste
- 2 tsp Maple syrup (or honey)
- 2 tsp Soy sauce
- 2-3 TBLs water (or enough to thin it out to the consistency you like)
- 1 tsp Sesame oil (optional)
- 1 tsp Chili oil (optional)
- Crushed peanuts (optional, sprinkled on top)

Method, Peanut Sauce (Optional):

1. In a small bowl, combine all the ingredients from the peanut sauce ingredient list and mix well.
2. Set aside until the chicken skewers are ready to be served.

Method, Marinating & Skewering the Chicken:

1. If you are using wooden skewers, in a tall cup, add water and soak the back ends (the ends that are not pointy) so they don't burn on the grill.
2. Cut the chicken up into 1x1 inch chunks and set it in a bowl
3. Using your preferred method (mortar and pestle, food processor, or finely chop by hand) chop the garlic and ginger up as finely as you can and add it to the chicken



4. Add the rest of the marinade ingredients from the 'Marinade' ingredient list into the bowl and mix everything together.
5. Let it marinate in the bowl for a minimum of 1-2 hours in the fridge. I like to marinate them overnight for more flavor.
6. Remove them from the fridge 30 minutes before you are about to grill them.
7. Skewer the chicken. You may need to skewer some pieces twice so that there are not a lot of loose pieces. The loose pieces usually burn the quickest, so you want the meat to be snug with the skewers. (Also make sure not to run your fingers along the skewers to prevent splinters. Salty marinade splinters are not fun. Use the meat as a shield to run them down the skewers.

Method, Coconut Cream Glaze:

1. In a small bowl, combine the coconut cream, honey and soy sauce and set aside for glazing the chicken at the very end.

Method, Grilling:

1. Set the charcoal or gas grill to approximately 500F (260C)
2. When the grill has reached the temperature, add the skewers on the grill. You want to cook them over direct heat.
3. Flip them every 2-3 minutes, 4-5 times or for approximately 15-18 minutes. Do not leave them un-attended, they will burn quickly. Once the meat has browned and charred over the direct heat for 15 minutes, it should feel a bit more solid on the stick and should be cooked.
4. Brush on the coconut cream glaze and flip them every minute, 2-3 times to get that sweet and sticky caramelized char.
5. Serve over a bed of green lettuce with the peanut sauce. (The green lettuce is not just a garnish, but a great way to do mini chicken lettuce wraps with the peanut sauce!)

Notes:

- If you can't find coconut cream, you can substitute it with coconut milk however it will not have as strong a coconut flavor and the consistency of the marinade may be runnier. If you use coconut milk, try to find a high full fat content coconut milk and try to find a coconut milk with just 2 ingredients in it - coconut extract and water.
- This recipe works great with pork as well. Try switching up the chicken for chunks of pork shoulder.
- When it comes to chicken, I usually prefer dark meat over white meat because it has more flavor albeit less healthy. If you choose to use chicken breast, I find brining it (1 ½ TBLs of salt with 4 cups of water) for a few hours in a salt water, prior to marinating it makes the chicken breast less dry.
- Oyster sauce gives the marinade an extra layer of umami flavor. If you cannot find it, you can substitute it with soy sauce and a pinch of sugar.
- I like to use light soy sauce for as the salt for this recipe. Dark soy is slightly thicker and has a thin syrupy consistency. It gives the chicken its dark brown color. If you cannot find a dark soy sauce, you can substitute it with light soy sauce.
- I like to use honey on the glaze because it is already in syrup form. You can substitute it for sugar, but you will need to melt the sugar in ½ TBLs of hot water to melt it before mixing it with the coconut cream glaze.