

Thai BBQ Chicken

Serves: 4 to 6

Marinade:

- 2 stalks fresh lemongrass
- 2 tablespoons chopped fresh ginger
- 2 tablespoons chopped cilantro
- 1 1/2 cups light soy sauce
- 1 tablespoon sugar
- 1 teaspoon freshly ground black pepper
- 2 teaspoons red curry paste
- 2 pounds chicken breasts and thighs, on the bone

Sweet and Spicy Sauce:

- 1 tablespoon finely chopped chilies
- 1/2 cup white vinegar
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon finely chopped very fresh garlic

Remove the grassy tops of the lemongrass, leaving stalks about 6 inches long, and cut off any hard root section. Using the blunt edge of a large knife or cleaver, bruise each stalk all over, then chop...also peel away any hard skin/shell that surrounds the heart of the lemongrass. Combine marinade ingredients in blender, process until smooth and pour into a non-reactive bowl. Add chicken, turning to coat all over. Cover and refrigerate at least 4 hours or overnight.

Meanwhile, combine the sauce ingredients in a small saucepan and bring to a boil while stirring. Reduce heat and simmer 2 to 3 minutes, or until thickened slightly, then remove from heat.

Prepare grill or preheat broiler. Remove chicken from marinade, and grill or broil breasts and thighs until golden brown on all sides over high heat, starting chicken skin side down first. Then move chicken to a medium hot part of the grill or broiler until cooked through, 20 to 30 minutes total. Serve with Sweet and Spicy Sauce.