

NINI NGUYEN'S BBQ GINGER CHICKEN RECIPE

Prep time: 20 minutes

Cook time: 20-25 minutes

Serves 4 people



INGREDIENTS

1 whole chicken split in half

1/4 cup canola or vegetable oil

FOR MARINADE

2 inch piece of ginger

4 garlic cloves

2 Thai chilis or serranos

1 green onion, sliced

1/2 cup oyster sauce

FOR DIPPING SAUCE

1 inch ginger

2 garlic cloves

2-3 Thai chilis

1/4 cup fresh lime juice

3 tablespoons sugar

1/4 cup fish sauce

FOR GARNISHES

1 head of lettuce

1 bunch of mint

1 bunch of cilantro

1 pack of rice noodles, cooked

INSTRUCTIONS

1. To make the marinade, place the ginger, garlic and chilis together in a mortar and pestle and crush to a paste. Mix in the sliced green onion and oyster sauce until all combined.
2. Rub chicken with the marinade and leave in the refrigerator for at least 1 hour (better if overnight). Set aside any leftover marinade.
3. To make the dipping sauce, crush the ginger, garlic and chilis into a paste in the mortar and pestle then add the lime juice, sugar and fish sauce to combine. Set aside.
4. For the garnishes, wash the lettuce, mint and cilantro to be served on the side with the cooked noodles.
5. Preheat the grill on medium heat on all of the burners until the thermometer reads 400 degrees.
6. Rub chicken with oil before placing on the grill.
7. Grill chicken on each side, making sure to glaze with the leftover marinade and until the internal temperature of the chicken reads 160 degrees.
8. Let the chicken rest for 10 minutes before cutting into it.
9. Serve with the garnishes and make lettuce wraps to dip into the sauce.