

Recipe Courtesy of rasamalaysia.com

Ingredients

2.2lbs skinless, boneless chicken thigh
1-1/4 tsp salt
2 tbsp palm sugar, shaved
2 tbsp honey
2 tbsp cooking oil
30 bamboo skewers
2 stalks lemongrass (about 4" of just the tender white parts), briefly chopped to ease blending
1" fresh turmeric, peeled
1/2" ginger, peeled and sliced
1/2: galangal, peeled and sliced
1-1/2 tsp fennel
1-1/2 tsp cumin
1 tbsp ground coriander

Sides (optional)

1-2 English cucumber, cut into bite-size chunks
1 large red onion (or Spanish onion, cut into bite size wedges
nasi impit

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Preparation

- Trim the chicken off any excess fat. Cut then into strips of about 1" in width. Set aside.
- Blend together the ingredients for the spice paste until smooth. Set aside.
- Add in salt, palm sugar and honey into the bowl of spice paste. Mix well. Finish by adding in the cooking oil. Stir to get everything well incorporated. This makes the chicken marinade.
- In a large mixing bowl, bring in the chicken strips. Add in the chicken marinade next. Mix everything well.
- Transfer everything into a large zip lock bag and let marinate for as long as possible in the refrigerator, preferably overnight. Flip the bag once midway through the marination process.
- Soak the bamboo skewers for about 2 hours the next day prior to use to prevent burning. Thread the chicken strips neatly onto the bamboo skewers. Be sure not to overpack them or they'll need quite some time on the grill later.
- Grill the skewers outdoor - baste them with the oil steeped with crushed lemongrass (using the lemongrass itself as the brush) and turn the skewers regularly to ensure even heat distribution. The grilling can be done indoor using the oven set on broil. Likewise, turn the skewers about every 5 minutes. Grill until they are thoroughly cooked.
- Serve hot or warm with the cucumber, onion and nasi impit on the side.

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