



LIME-MARINATED CHICKEN WITH PEANUT



Chicken thighs are used in this recipe as they adapt to the marvelous marinade flavors so well. They also retain their moisture when cooked on the barbecue in this fashion.

Pairs well with McWilliams Hanwood Estate® Chardonnay

Serves Four

- 6 chicken thighs, boned and trimmed of all fat
- 1/2 cup freshly squeezed lime juice
- 3 Kaffir lime leaves, vein removed, finely shredded (or 1/2 tablespoon of finely grated lime zest)
- 1 tablespoon minced fresh ginger
- 1 long green chili, seeded and chopped
- 1/8 cup white sugar
- 1 tablespoon peanut oil (or canola oil)
- 1 cup peanut sauce
- 8 sprigs fresh cilantro

In the kitchen

Cut chicken thighs in half so you have 12 pieces. Combine the lime juice, lime leaf or lime rind, ginger, chili and sugar, stirring well. Pour over the chicken thighs, coating the meat well with the marinade. Cover and refrigerate for 30 minutes.

At the barbecue

Oil the flat plate with the oil. Remove chicken thighs from the marinade and drain well, reserving marinade. Cook chicken for two minutes on each side, basting with reserved marinade. With a sharp knife and a set of tongs, cut the chicken thighs into strips about 1/2 inch wide while still on the barbecue. Move the chicken pieces to a central area and pour over half the peanut sauce. Lift and toss the chicken so the sauce coats the pieces. Cook for a total of nine minutes.

At the table

Lift the chicken onto a warm platter and pour over the remaining peanut sauce. Garnish with coriander sprigs and serve with boiled rice or boiled vermicelli noodles

Recipe courtesy of Peter Howard

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