

Free Recipe

So simple and yet so tasty, this recipe was a huge hit at the 2012 Noosa Food & Wine Festival. As a bonus we include the Pickled Vegetable Salad with Spiced Plum and Ginger Dressing – woot!



CHILLI JAM CHICKEN

with Pickled Vegetable Salad

Garlic Pepper Chicken

3 PIECES CHICKEN THIGH
boneless, skin on

100 GMS CHILLI JAM

1 CUP TAMARIND PULP

3 TABLESPOONS OYSTER SAUCE

SOYA SAUCE TO TASTE

Pickled Vegetable Salad

½ CUP RICE OR COCONUT VINEGAR

½ CUP WATER

1 CUP WHITE SUGAR

1 TSPN SALT

1 CUP CARROT, SHREDDED

1 CUP WHITE RADISH, SHREDDED

1 CUP CUCUMBER, SHREDDED

1 SMALL RED ONION, THINLY SLICED

2 TBLSPNS GINGER, FINELY SHREDDED

1 CUP BEAN SPROUTS, TOPPED & TAILED

8 KAFFIR LIME LEAVES, FINELY CHOPPED

½ CUP CORIANDER LEAVES

½ CUP MINT LEAVES

1 TBLSPN TOASTED SESAME SEEDS

Plum & Ginger Dressing

2 TBLSPNS CHINESE PLUM SAUCE

2 TSPNS WHITE SUGAR

PINCH OF SALT

2 TBLSPNS WATER

2 TBLSPNS LIME JUICE

1 TSPN SESAME OIL

FOR THE CHICKEN

Mix together chili jam, tamarind and oyster sauce in bowl. Adjust seasoning to taste with soya sauce. Trim chicken of excess fat, marinate in sauce for 3 hours (or overnight). Reserve some sauce for basting chicken while on BBQ.

Heat BBQ to high,, seal chicken skin side down first. Turn after 3-4 minutes and baste with sauce.

Turn heat down, cook for 15 minutes or until juices run clear. Rest off heat for 10 minutes. Slice chicken. Serve with Pickled Vegetable Salad

TO MAKE THE SALAD

Combine the vinegar, water, sugar and teaspoon of salt in a saucepan and bring to the boil, stirring occasionally.

When the sugar has dissolved, remove from heat and cool.

In a bowl, mix together the carrot, radish, cucumber, onion and ginger. Pour over the cooled vinegar syrup and allow to pickle for at least 2 hours. This can be done the day before and refrigerated until needed.

Drain the pickled vegetables from the liquid and transfer to a bowl along with the bean sprouts, kaffir lime leaves, coriander and mint leaves.

Pour over the dressing and mix to combine, transfer to a serving plate and sprinkle with the sesame seeds.

TO MAKE THE DRESSING

Combine all ingredients in a bowl and whisk together.