

Balinese BBQ Baked Chicken

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Shopping List

Serves 4

1.5 Kg chicken Maryland

...marinade

3 tbsp lime juice

1 tbsp brown sugar

¼ tsp chilli ground

½ tsp tumeric gr

1 tsp salt

...rempah spicy sauce rub

1 sml brown onion

1 tbsp lemon grass slices

1 tbsp Sambal Oleck chilli

2 tbsp minced garlic

1½ tbsp minced ginger

1 tsp salt

1 tbsp lime juice and zest

1 tsp black pepper gr

1 red capsicum, deseeded

5 tbsp vegetable oil

Method

1. Mix marinade ingredients in a bowl. Using a fork, prick the chicken all over. Rub the marinade into the meat, and marinate for a 2 hours.
2. Place Sambal Oleck chilli and all rempah ingredients except the vegetable oil, into a food processor. Blend until smooth.
3. Heat the oil in a fry pan and add the ground rempah paste. Stir fry until the oil separates from the spices and the colour is a little darker, about 20 mins.
4. Rub the spice paste on the marinated chicken, place into a casserole dish and cover with 2 layers of foil or a lid. Bake 1½ hours at 180 deg C.
5. Spoon off the fat and serve the sauce collected with the chicken and freshly steamed rice.