



Ayam Bakar

Ingredients

- 1 Store-bought instant paste
- 2 Chicken Legs drum and thigh
- 200 ml Coconut Milk
- 1 Tbsp Kecap manis Sweet Indonesian soy sauce
- Cooked Rice as per your requirement
- 1 Spring Onion

Steps

1. Get your pan on the stove and heat it up. Add in the curry paste and sautee.
2. Keep sauteeing the paste for a little bit, and then add in some coconut milk. Do not add the milk all at once, but gradually. Keep mixing the paste with your milk slowly and keep adding it till it becomes a sauce.
3. Then, add the kecap manis to the pan. Mix it well, and bring it to a simmer. You can now place your chicken legs in the sauce. Once done, cover your pan and let it cook for 15 minutes.
4. But remember to flip your chicken when it's halfway through your timer. Once it's done, you can simply remove it. Now, let the sauce cook till it thickens.
5. Mix kecap manis in a small bowl with one spoon of the sauce. This will be used as a glaze for the chicken. It's time for you to grill that chicken, but ensure to glaze it with this mixture on both sides for maximum flavor. When it's nice and charred, your chicken is done!
6. In a bowl, get your rice. Pour one spoonful of that sauce all over your rice. Add the chicken on top, glaze it and then top it off with some chopped spring onions.
7. Enjoy the traditional taste of Indonesian grilled chicken.



Chicken Korma

Ingredients

- 3 tablespoons olive oil
- 3 tablespoons butter
- 2 large onions, chopped
- 6 tablespoons plain yogurt
- 2 tablespoons mango chutney
- 4 cloves garlic, minced
- 2 teaspoons turmeric powder
- 1 teaspoon red chile powder
- 2 teaspoons garam masala
- 2 teaspoons salt
- 4 boneless, skinless chicken breast halves, chopped
- 1/3 cup sliced almonds

Steps

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 2-quart baking dish.
2. Heat oil and butter in a skillet over medium heat. Cook onions in oil until soft.
3. Place onion, yogurt, mango chutney, garlic, turmeric, chile powder, and garam masala into the bowl of a food processor. Process into smooth sauce; it should be about the consistency of thick cream. Add a bit of water or yogurt to thin it if needed. Spread chicken into prepared baking dish, and pour onion sauce over chicken.
4. Bake in preheated oven for 30 minutes, or until chicken is cooked through. Sprinkle sliced almonds over the top, and serve.



Drunken Chicken

Ingredients

- 1 whole chicken
- 3 slices ginger
- 2 spring onions (scallions)
- 8 chicken stock cubes
- ¼ cup goji berries
- 1 cup Chinese Shaoxing wine
- 1 tbsp sugar
- 2 tsp sea salt
- coriander (cilantro) leaves, to serve (optional)

Steps

1. Portion the chicken into leg pieces and breast pieces (my video will show you how it's done). Place the chicken carcass into a pot and add ginger, spring onion and chicken stock cubes, along with 8 cups of water. Place over high heat and cook for 20 minutes. Skim off the foam from the surface of the stock.
2. Remove the carcass from the broth and discard. Then turn the heat to low and add the chicken pieces you portioned up, as well as the goji berries. Simmer gently for 10 minutes. Then turn the heat off, cover and allow the pieces to sit for 20 minutes to cook through using the residual heat.
3. In the meantime, place the Shaoxing wine, sugar and salt in a bowl. Add 1 cup of the hot chicken broth and stir everything together. Set aside to allow the sugar to dissolve.
4. Place ice cubes and cold water into a large bowl to create an ice bath. Once the chicken is done poaching, transfer it to the bowl of iced water and allow to cool.
5. Use a cleaver to cut the chicken pieces into slices and place in a shallow bowl or serving dish (you could also shred the chicken meat if you don't have a cleaver or heavy knife). Pour the Shaoxing wine mixture over the chicken, top with coriander leaves and serve.



Ingredients

- 1 (4 pound) chicken, cut into pieces
- 1 cup buttermilk
- 2 cups all-purpose flour for coating
- 1 teaspoon paprika salt and pepper to taste
- 2 quarts vegetable oil for frying

Steps

1. Take your cut up chicken pieces and skin them if you prefer.
2. Put the flour in a large plastic bag (let the amount of chicken you are cooking dictate the amount of flour you use). Season the flour with paprika, salt and pepper to taste (paprika helps to brown the chicken).
3. Dip chicken pieces in buttermilk then, a few at a time, put them in the bag with the flour, seal the bag and shake to coat well.
4. Place the coated chicken on a cookie sheet or tray, and cover with a clean dish towel or waxed paper. LET SIT UNTIL THE FLOUR IS OF A PASTE-LIKE CONSISTENCY. THIS IS CRUCIAL!
5. Fill a large skillet (cast iron is best) about 1/3 to 1/2 full with vegetable oil. Heat until VERY hot.
6. Put in as many chicken pieces as the skillet can hold. Brown the chicken in HOT oil on both sides.
7. When browned, reduce heat and cover skillet; let cook for 30 minutes (the chicken will be cooked through but not crispy). Remove cover, raise heat again, and continue to fry until crispy.
8. Drain the fried chicken on paper towels. Depending on how much chicken you have, you may have to fry in a few shifts. Keep the finished chicken in a slightly warm oven while preparing the rest.



General Tso's Chicken

Ingredients

- 4 cups vegetable oil for frying
- 1 large egg
- 1 1/2 pounds skinless, boneless chicken thighs, cut into 1 1/2-inch pieces
- 1 teaspoon salt
- 1 teaspoon white sugar
- 1 pinch white pepper
- 1 cup cornstarch
- Sauce:**
 - 2 tablespoons vegetable oil
 - 3 tablespoons chopped green onion
 - 1 clove garlic, minced
 - 6 dried whole red chilies
 - 1 strip orange zest
 - 1/2 cup white sugar
 - 1/4 cup soy sauce
 - 3 tablespoons chicken broth
 - 2 tablespoons peanut oil
 - 1 tablespoon rice vinegar
 - 2 teaspoons sesame oil
 - 1/4 teaspoon ground ginger
 - 2 teaspoons cornstarch
 - 1/4 cup water

Steps

1. Heat vegetable oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).
2. Whisk egg in large mixing bowl. Add chicken, salt, sugar, and pepper; mix well. Mix in cornstarch, a little bit at a time, until chicken is well coated.
3. Working in batches, carefully drop one piece of chicken at a time into the hot oil. Fry until chicken turns golden brown and begins to float, about 3 minutes. Remove chicken to a plate and allow to cool as you fry the next batch.
4. Once all of the chicken has been fried, refry the chicken, starting with the batch that was cooked first. Fry each batch until chicken turns deep golden brown, about 2 minutes more. Drain on a paper towel-lined plate.
5. Prepare sauce: Heat vegetable oil in a wok or large skillet over high heat. Stir in green onion, garlic, whole chiles, and orange zest. Cook and stir until garlic turns golden and chiles brighten, 1 to 2 minutes.
6. Add sugar, soy sauce, chicken broth, peanut oil, rice vinegar, sesame oil, and ginger; bring to a boil and cook for 3 minutes. Whisk 2 teaspoons of cornstarch in water until dissolved. Stir into the boiling sauce. Return to a boil and cook until the sauce thickens and is no longer cloudy from the cornstarch, about 1 minute.
7. Stir chicken into the boiling sauce. Reduce heat to low and cook until chicken is heated through and has absorbed some of the sauce, about 3 minutes.



Ingredients

- 1 cup packed brown sugar
- 3/4 cup ketchup
- 3/4 cup reduced-sodium soy sauce
- 1/3 cup sherry or chicken broth
- 2-1/2 teaspoons minced fresh gingerroot
- 1-1/2 teaspoons minced garlic
- 24 boneless skinless chicken thighs (about 6 pounds)

Steps

1. In a small bowl, mix the first 6 ingredients. Reserve 1-1/3 cups for basting; cover and refrigerate. Divide remaining marinade between 2 large shallow dishes. Add 12 chicken thighs to each; turn to coat. Refrigerate, covered, for 8 hours or overnight.
2. Drain chicken, discarding marinade.
3. Grill chicken, covered, on an oiled rack over medium heat for 6-8 minutes on each side or until a thermometer inserted into chicken reads 170°; baste occasionally with reserved marinade during the last 5 minutes.



Karaage

Ingredients

- 11/2 teaspoons grated fresh ginger, with its juice
- 2teaspoons grated or smashed garlic (from about 3 cloves)
- 2tablespoons dry sake
- 3tablespoons soy sauce
- 2teaspoons sugar
- 4skin-on chicken thighs (about 1½ to 2 pounds), deboned, cut into 2-inch chunks
- Peanut oil, or a mixture of peanut and canola or safflower, for frying
- 1cup potato starch (katakuriiko)
- 1/4teaspoon fine sea salt
- 1/2 teaspoon black pepper
- Lemon wedge, for serving
- Lettuce and cucumber slices, for serving (optional)

Steps

1. In a shallow baking dish large enough to hold the chicken, combine ginger, garlic, sake, soy sauce and sugar. Toss chicken pieces in marinade to coat. Cover and refrigerate for 24 to 48 hours.
2. Fill an aluminum or thin stainless steel pot (best for quick temperature adjustments), with sides at least 5 inches tall, with about 3 inches of peanut oil. Heat the oil to 350 degrees. Place several layers of newsprint or paper towels on a sheet pan.
3. While the oil heats, place a wire rack over a second sheet pan. In a bowl, combine potato starch, salt and pepper. Remove one piece of chicken at a time from marinade, and tuck in any jagged bits or skin as you roll it in starch mixture to coat. Rest it on the rack. Repeat with all chicken pieces.
4. Gently shake off excess potato starch before cooking each piece of chicken. Fry 3 or 4 pieces at a time, keeping oil temperature around 325 degrees (temperature will fall when you add chicken) and no lower than 300 degrees. Fry for about 3 minutes, or until golden. Remove from oil using a wire-mesh spoon or long chopsticks, and cool on newsprint or paper towels.
5. When all the chicken has been fried once, increase the oil's temperature to 375 degrees. Fry chicken pieces a second time, keeping the oil between 350 and 375 degrees, until the crust is deep golden brown, about 1 minute. Drain on newsprint or paper towels. This second frying makes the coating stay extra crisp, even if you don't serve it immediately.
6. Serve hot or at room temperature, with a lemon wedge, and lettuce and cucumber slices for a cool, fresh contrast, if you like.



The culinary world hails the chickens.

Philippine Adobo

Ingredients

CHICKEN AND MARINADE

- 750g / 1.5 lb chicken thigh fillets , boneless and skinless (5 - 6 pieces)
(Note 1)
- 3 garlic cloves , minced
- 1/3 cup (85ml) soy sauce , ordinary all purpose or light (not dark soy sauce, Note 2)
- 1/3 cup + 2 tbsp white vinegar
- 4 bay leaves (fresh) or 3 dried

FOR COOKING

- 2 tbsp oil , separated (vegetable, canola or peanut)
- 3 garlic cloves , minced
- 1 small brown onion , diced
- 1 1/2 cups (375 ml) water
- 2 tbsp brown sugar
- 1 tbsp whole black pepper (sub 2 tsp coarse cracked pepper)

SERVING:

- 2 green onions/scallions , sliced (garnish)

Steps

1. Combine Chicken and Marinade ingredients in a bowl. Marinate for at least 20 minutes, or up to overnight.
2. Heat 1 tbsp oil in a skillet over high heat. Remove chicken from marinade (reserve marinade) and place in the pan. Sear both sides until browned – about 1 minute on each side. Do not cook the chicken all the way through.
3. Remove chicken skillet and set aside.
4. Heat the remaining oil in skillet. Add garlic and onion, cook 1 1/2 minutes.
5. Add the reserved marinade, water, sugar and black pepper. Bring it to a simmer then turn heat down to medium high. Simmer 5 minutes.
6. Add chicken smooth side down. Simmer uncovered for 20 to 25 minutes (no need to stir), turning chicken at around 15 minutes, until the sauce reduces down to a thick jam-like syrup.
7. If the sauce isn't thick enough, remove chicken onto a plate and let the sauce simmer by itself - it will thicken much quicker - then return chicken to the skillet to coat in the glaze.
8. Coat chicken in glaze then serve over rice. Pictured in post as a healthy dinner plate (415 calories) with cauliflower rice and Ginger Smashed Cucumbers.



- ## Steps



Tori Katsu

Ingredients

- 12 pairs of chicken breast (about 500 gram)
- oil for deep frying
- Marinating sauce**
 - salt
 - Pepper
 - 1 tablespoon sake
- Breading**
 - All purpose flour
 - 1 egg, lightly beaten
- Bread crumbs (Japanese: panko)
- Dipping sauce (mix together the following)**
 - 6 tablespoon Worcestershire sauce
 - 4 tablespoon tomato sauce
 - 3 tablespoon soy sauce

Steps

1. Cut each chicken breast pair to two pieces, so you end up with 4 halves of chicken breast. Then cut each chicken breast half at a slanting angle into 3 pieces, make sure that all the pieces have the same thickness. You should end up with 12 pieces of meat.
2. Place the chicken breasts in a bowl, sprinkle with salt and pepper, and add the sake. Mix well, and let the meat marinate for 10 minutes.
3. Prepare three shallow bowls, fill the first one with flour, the second one with egg, and the third one with bread crumbs.
4. Heat oil in a frying pan for deep frying. Once the oil is hot enough (you can test by dropping a piece of bread crumb to hot oil, if it sizzles immediately, it is ready), dust each piece of chicken meat in flour, then dip in egg, and followed by bread crumb. Then deep fry until golden brown and crispy.
5. Remove and drain on a wire rack or paper towel.
6. Serve immediately with steamed white rice and the dipping sauce.



Yangnyeom

Ingredients

Rotisserie Chicken:

- 2 tablespoons kosher salt
- 2 tablespoons rotisserie chicken seasoning
- 1 tablespoon ground gochugaru (Korean red pepper)
- 2 whole chickens

Fry Batter:

- 1 cup cornstarch
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon kosher salt
- Oil, for deep-frying

- Yangnyeom Sauce, recipe follows

Yangnyeom Sauce:

- 4 cups gochujang
- 4 cups ketchup
- 2 cups sugar
- 1 cup cola
- 1 cup corn syrup
- 1 cup soy sauce
- 1 cup sriracha
- 1/2 cup white vinegar
- 2 tablespoons red chile pepper flakes
- 2 tablespoons ground gochugaru
- 1 tablespoon granulated garlic
- 1 tablespoon minced garlic

Steps

1. For the rotisserie chicken: Combine salt, rotisserie chicken seasoning and gochugaru in a bowl. Sprinkle all over the chickens, then refrigerate for 24 hours.
2. Preheat oven to 520 degrees F.
3. Roast chickens for 2 hours. Let cool for 1 hour.
4. For the fry batter: Meanwhile, whisk together the cornstarch, flour, baking powder, garlic powder, pepper, salt and 2 1/2 cups water in a bowl until smooth. Cover and refrigerate for 30 minutes.
5. Cut each whole chicken into 10 to 12 pieces. Lightly coat with fry batter.
6. Preheat oil to 325 degrees F in a deep-fryer. Deep fry chicken until crispy, about 3 minutes.
7. Preheat a pan or wok with 24 ounces Yangnyeom Sauce until sauce is heated, then gently toss the chicken in the wok until all pieces are covered with sauce. Serve immediately.

Yangnyeom Sauce:

Yield: 6 servings

Whisk together gochujang, ketchup, sugar, cola, corn syrup, soy sauce, sriracha, vinegar, chile flakes, gochugaru, granulated garlic and minced garlic in a large bowl.