

## Chargrilled Lemongrass Chicken Recipe

### Ingredients:

300 g chicken thigh fillet  
1 tablespoon vegetable oil  
2 tablespoons ground roasted peanuts, to garnish  
Lime (calamansi) wedges, to serve

### Marinade:

2 lemongrass stems (white part only), chopped  
2 garlic cloves  
4 white peppercorns  
1/2 teaspoon castor sugar  
1 teaspoon fish sauce  
2 tablespoons vegetable oil

### Method:

To make the marinade, use a mortar and pestle to pound the lemongrass, garlic, peppercorns and a pinch of salt into a paste. Work in the sugar, fish sauce and oil, pounding until the sugar dissolves. Alternatively, chop the ingredients into a paste using a small food processor. Scoop the marinade into a non-metallic bowl and coat the chicken well in the mixture. Cover and leave to marinate in the fridge overnight. Preheat a chargrill or barbecue over medium-high heat. Heat the vegetable oil, then remove chicken from the marinade and cook for 4 minutes on each side, or until cooked through, occasionally firmly pressing down on the chicken with a spatula. Remove from the pan, rest in a warm place for 5 minutes, then slice. Sliced chicken is best served with rice vermicelli salad (refer Vietnamese recipes).

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