

## Grilled Chicken with Sour Sauce Recipe

**Ingredients:** Serves 4-6

1 chicken, weighing 1.5kg  
½ teaspoon tamarind, soaked in water,  
squeezed the pulp and strain the juice  
3 tablespoons oil  
1-2 salam leaves (or bay leaves as a substitute)  
1 stalk lemon grass, bruised  
500ml coconut milk from 1 coconut

**Ground spices:**

10 red chilies  
4 cloves garlic  
8 shallots  
5 candlenuts, roasted  
1 teaspoon chopped ginger  
½ teaspoon tamarind  
1 tablespoon salt  
brown sugar

**Method:**

Rub chicken with tamarind juice and let it stand for 10 minutes. Heat oil and sauté ground spices, salam leaves and lemon grass until fragrant. Add chicken, then pour in the coconut milk. Continue to cook until the chicken is tender and the sauce has thickened. Remove the chicken and grill over hot charcoal or in an oven, brushing it with sautéed spices. Cut into small pieces before serving.

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