

# The BBQ Baker, Out of the Ord

## Lemongrass Chicken

### Ingredients

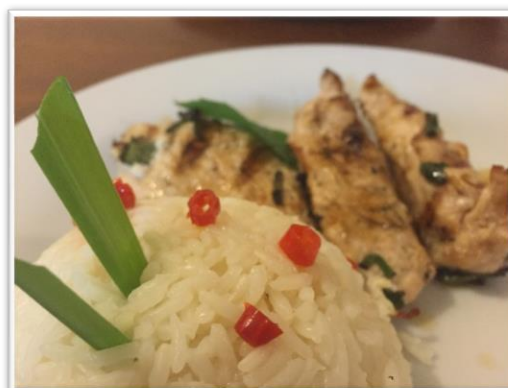
- 2 chicken breasts, sliced in half horizontally
- Rice and/or salad

### Marinade

- 3 stalks lemongrass
  - Two - cut into 2-3cm pieces, pounded and bruised
  - One - chopped finely
- 1 cup chopped coriander
- 120ml oil

### Honey Dipping Sauce

- 75ml water
- 1 ½ teaspoons sugar
- 2 teaspoons chia honey
- Chopped red chilli, to taste
- 1 tablespoon vinegar
- 1 tablespoon fish sauce
- Salt and freshly ground black pepper to taste
- 1 cup mint leaves for garnishing, optional
- 1 lime, sliced for garnishing



### Method

1. Combine the ingredients for the marinade in a shallow dish. Transfer the chicken into the dish and coat well with the marinade. Cover the dish and marinate 2 hours or overnight.
2. Prepare the honey dipping sauce by combining the water, sugar and honey in a small saucepan and heat it over medium heat. Stir until sugar dissolved. Pour the mixture into a bowl and add the chilli. Let it cool to room temperature before adding the white vinegar and fish sauce. Add salt and freshly ground black pepper to taste. Refrigerate until use.
3. Remove chicken from marinade (setting marinade aside) and season with salt and freshly ground black pepper to taste. Grill the chicken on the BBQ, until the skin is lightly burned and crisp, brush with marinade to keep moisture on the surface, ensure chicken is turned and cooked through.
4. Let it rest for 3-5 minutes before slicing the chicken.
5. Serve with warm steamed rice and/or salad.

Adapted from [Rasa Malaysia](#) who adapted from [Food & Wine](#).

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