

Sticky Coconut Chicken

Category: Chicken

Servings:

Rating: 10

Source: Sunset Magazine

Description:

This is a bit of heaven. Cook it outdoors. We tried it on the indoor grill and set off the fire alarm. Serve with snow peas and coconut rice.

Ingredients:

1 green onion	4 or 5, cut lengthwise & cut into thin slivers
1 chili flakes	1 tsp
3 soy sauce	3 Tbsp.
1/2 sugar	1/2 cup
3/4 rice vinegar	3/4 cup
1 chili flakes	1 tsp.
1 pepper	1 tsp.
1 fresh ginger	1 Tbsp.
3/4 coconut milk	3/4 cup
6 to 8 chicken thighs	6 to 8, boned and skinned

Instructions:

Mix coconut milk, ginger, pepper, and 1 tsp chili flakes. Add chicken and mix; cover airtight and chill for at least 1 hour and up to 1 day.

Lift chicken from bowl, reserving marinade; pull thighs open and lay flat on a lightly oiled barbecue grill over a solid bed of hot coals or high heat on a gas grill (you can hold your hand at grill level only 2 or 3 seconds); close lid on grill. Cook, turning thighs as needed to brown on both sides, until meat is no longer pink in center of thickest part, 10 to 12 minutes, basting often with rest of marinade.

Transfer thighs to a warm platter; pour over the following chili glaze and garnish with green onions.

Chili Glaze. In a 2 to 3 qt. Pan, combine 3/4 cup rice vinegar, 1/2 cup sugar, 3 Tbsp. Soy sauce, and 1 tsp chili flakes. Bring to a boil over high heat and cook till mixture is reduced to 1/2 a cup, 8 to 10 minutes. Use hot. Can be made up to 1 week ahead; cover and chill. Makes 1/2 cup.