



Spicy Steve's Malaysian & Singaporean Recipes

Ayam Panggang Ketchup (Grilled Spicy Soya Sauce Chicken)

Ingredients:
2 tbs oil
1 onion - finely sliced
1 chicken - washed, cut into quarters, rubbed with salt

Grind to fine paste:
7 fresh red chillies
5 cloves garlic
7 shallots
1 heaped tsp shredded ginger

Mix with paste:
1 tsp turmeric powder
2 tsp coriander powder
1/2 tsp black pepper
1 stalk lemon grass - bruised (smashed), cut into 2 inch pieces
4 tbs dark soya sauce (ketchup pekat)
2/3 cup water
1 tsp sugar

- Method:
1. Heat oil and fry onion till brown.
 2. Add ground ingredients and lemon grass, fry till fragrant.
 3. Add chicken and mix well.
 4. Add soya sauce, stir, add water and sugar and bring to a boil.
 5. Simmer covered for 20 minutes.
 5. BBQ or grill until crisp and chicken is fully cooked.

Cooking Tip:
For Juicy Barbequed Chicken see Cooking Tip under [Ayam Percik](#).