



## **GRILLED CHINESE CHAR SIU CHICKEN**



# Cantonese-Style Barbecue Chicken

Just grilled up some mouthwatering Cantonese-Style Barbecue Chicken! Perfect blend of sweet and savory. 🍗🔥

## Ingredients:

- 4 boneless chicken thighs
- 2 tablespoons soy sauce
- 2 tablespoons hoisin sauce
- 1 tablespoon honey
- 1 tablespoon oyster sauce
- 2 cloves garlic, minced
- 1 inch piece of ginger, grated
- 1 tablespoon Chinese rice wine (Shaoxing wine)
- 1 teaspoon five-spice powder
- 1 tablespoon sesame oil

Optional garnish: sesame seeds and sliced green onions

## Directions:

In a mixing bowl, combine soy sauce, hoisin sauce, honey, oyster sauce, minced garlic, grated ginger, Chinese rice wine, five-spice powder, and sesame oil to create the marinade.

Add the chicken thighs to the marinade and ensure they are thoroughly coated. Cover and refrigerate for at least 2 hours, preferably overnight.

Preheat the grill to medium-high heat.

Remove the chicken from the marinade and grill for 6-8 minutes per side, or until the chicken is thoroughly cooked and has a nice char.

Let the chicken rest for a few minutes before slicing. Garnish with sesame seeds and sliced green onions if desired.

Prep Time: 15 minutes (excluding marination time)

Cooking Time: 16 minutes

Total Time: 31 minutes + marination time

Kcal: 310 kcal per serving

Servings: 4 servings