



Spicy Steve's Thai Recipes

THAI BARBEQUED GARLIC PEPPER CHICKEN (Gai Yang)

This is an easy to prepare recipe which is very tasty. The garlic and freshly cracked black peppercorns give it a strong flavour with lots of bite. BBQ Chicken or Gai Yang is common throughout Thailand and the versions of this classic vary greatly. In this recipe, the secret is to create a paste like marinade and leave the chicken marinating overnight.

For great BBQ chicken every time, place the chicken on the half of the BBQ with no flame. Have the other (empty) side with the flame on medium to high and close the lid. This will semi-bake your chicken, help retain juices and avoid burning or flaming from dripping fat. When the chicken is almost ready, open the lid and finish it off with the flame on to crisp and brown the outsides if the indirect high heat has not already done this for you.

- Ingredients:
- 1 large roasting chicken (approx. 1.5 kg) or 3 lbs of chicken thighs
 - 12 cloves of garlic, finely minced
 - 2 tsp salt
 - 2-4 Tbsp whole black peppercorns
 - 1 cup finely chopped fresh coriander (cilantro)
 - 2-4 Tbsp lime juice (more for more intense flavor)

- Method:
1. Cut chicken into quarters or smaller pieces. Slice diagonal cuts into the pieces so the marinade will absorb better.
 2. Mix garlic with salt to a smooth paste.
 3. Coarsely crush peppercorns in a mortar and pestle, or a blender.
 4. Combine in a flat dish, garlic, peppercorns, coriander and lime juice.
 5. Rub the mixture well all over the chicken, particularly into the cuts, and marinate in the refrigerator overnight. If you cover with tinfoil, don't let it touch the chicken as the acid in the lime juice will melt parts of the tin foil literally.
 6. BBQ as per instructions in introduction. (approximately 20 minutes)

