

East Kalimantan Style Roasted Chicken

Ingredients

- 2-3 lbs chicken parts
- salt to taste
- juice of 1 lime
- 10 shallots, peeled and quartered
- 5 cloves of garlic, peeled
- 5 red chilies, seeded
- 1/4 tsp shrimp paste
- 1 tsp tamarind pulp
- 2 Tbsp water
- 2 Tbsp cooking oil
- 1 stem lemon grass, outer leaves discarded, bruised
- 1" ginger, peeled and bruised
- 1" galangal, peeled and bruised
- 2 salaam leaves, curry leaves or bay leaves
- 1 can coconut milk
- 1 Tbsp palm or brown sugar

Directions

Rub salt and lime juice on chicken pieces. Let rest for 15 minutes and then pat dry.

Meanwhile, using a food processor, blender or mortar and pestle, puree together the shallots, garlic, chilies and shrimp paste. Set aside.

Mix the tamarind pulp with the water and set aside.

Heat oil in a wok or saute pan over medium heat. Add the shallot paste, the lemon grass, ginger, galangal and bay leaves. Stir fry until the paste is cooked through and fragrant, stirring frequently, about 10 minutes. Add the chicken pieces and cook until it turns white, turning half way. Add the coconut milk, additional salt to taste, sugar and the tamarind water. Raise heat to high and bring to a boil, stirring frequently. Turn heat down to medium and simmer for 20 minutes. Taste and adjust salt and sugar in the sauce. Continue cooking until the chicken is cooked through and the sauce thickens, about 10 to 20 minutes, stirring frequently.

Preheat oven to 350°F. Transfer chicken pieces to a baking sheet, pour sauce over it and roast for 25 minutes. Alternatively, grill or broil the chicken pieces.