

LAOTIAN GRILLED CHICKEN

Ingredients

- 3 lbs chicken legs, thighs and/or drumsticks
- 1 cup (1/2 bunch) cilantro leaves
- 2-3 red Thai chilies or other red chilies, sliced
- 5 cloves garlic, halved
- 1 lemon grass stalk, sliced
- 1 1/2 Tbsp lime juice
- 1/4 cup oyster sauce
- 1 1/2 Tbsp fish sauce
- 1 1/2 Tbsp soy sauce (dark, Tamari or regular)
- 1 Tbsp palm or brown sugar

Directions

Dry chicken parts with a paper towel and then make deep cuts on the skin side. Set aside.

Put all other ingredients in a blender or food processor, and process into a thick paste.

Rub the chicken with the paste, place in a refrigerator bag, and let marinade for at least one hour.

Preheat grill, oven or air fryer to 400°F. Add chicken and cook until it reaches an internal temperature of at least 165°F. If using a grill, about 25 minutes, flipping every 5 minutes. If using an oven, about 40 minutes. If using an air fryer, cook for 12 minutes, flip, and cook for an additional 10 to 15 minutes.