

# Ayam Percik

## Ingredients

- 2 lbs boneless chicken thighs
- 6 dried red chilies
- 2 Tbsp tamarind paste
- 5 large shallots, peeled and quartered
- 5 garlic cloves, peeled and halved
- 3 red Thai peppers, trimmed and sliced with seeds removed, if desired.
- 1 lemongrass stalk, sliced
- 1 1/2" fresh ginger, peeled and sliced
- 2 tsp palm, brown or raw sugar, divided
- 1 tsp salt, divided
- 1 tsp ground turmeric
- 1 can coconut milk
- bamboo skewers, soaked for 15 minutes.

## Directions

Pat dry chicken thighs. Trim of excess fat and cut in two.

Trim dried chilies (and remove seeds if desired). Soak in 1/2 cup water for 15 minutes.

Place tamarind paste in a small bowl and add 1/2 cup water. Soak for 5 minutes, then mix well.

Place the shallots, garlic cloves, red peppers, lemongrass, 1 tsp sugar and 1/2 tsp salt in the bowl of an electric mixer. Remove the dried chilies from the water and add them to the bowl. Strain diluted tamarind into the bowl. Blend until you get a smooth paste. Mix in turmeric.

Reserve half of this sauce. Rub the other half over the chicken thighs and allow to marinade for at least one hour.

Meanwhile, prepare the basting sauce by combining the reserved sauce, the coconut milk, 1 tsp sugar and 1/2 tsp salt in a saute pan. Mix to combine and

heat over medium heat until it's close to boiling, then lower heat to low and continue simmering until it thickens, about 20 minutes. Set aside.

Preheat grill to medium-high or broiler. Thread marinated chicken into bamboo skewers.

Place skewers on the grill or broiler and cook for 4 minutes. Baste the chicken skewers on both sides with half of the basting sauce, turn and cook for another 4 minutes. Repeat with the rest of the basting sauce and cook for another 4 minutes or until done. Let chicken rest, covered, for 5 to 10 minutes before serving.