

## Spicy Chinese Kung Pao Chicken



### Ingredients

- 1 cup chicken stock
- 1/2 cup low salt soy sauce
- 3 tbsp rice wine vinegar
- 3 tbsp Chinese cooking wine (or substitute dry sherry)
- 2 tbsp kecap manis
- 2 tbsp hoisin sauce
- 1 tsp sesame oil
- 2 tbsp grated ginger
- 4 cloves garlic, crushed
- 1 – 2 red chillies, seeds and membrane removed, finely chopped
- 1 tbsp Sichuan pepper, lightly toasted then ground
- 8 pieces chicken Maryland, skin on
- 4 spring onions, finely chopped, to garnish

### Directions

Step 1 – Combine all of the ingredients except the chicken pieces and spring onions in a large bowl and mix well. Add the chicken pieces and toss to coat in the marinade. Allow to come to room temperature for 1 hour.

Step 2 – Heat the BBQ to medium heat (180 - 200°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, place your briquettes or charcoal to one side of the grill, keeping an area clear as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, have a trivet and convection tray in place.



Step 3 – Remove the chicken pieces from the marinade. Place the remaining marinade in a small saucepan.

Step 4 - Place the chicken pieces into the preheated BBQ, away from direct heat and commence roasting. Heat the saucepan of marinade over medium heat until just simmering, then remove from the heat.

Step 5 – Baste the chicken pieces with the marinade regularly, every 15 minutes or so and cook until the chicken is golden and the internal temperature has reached at least 75°C. Remove the chicken from the BBQ, rest for 10 minutes before serving, garnished with chopped spring onion and any remaining marinade on the side.

