

Fish Sauce: Fish Sauce is a common ingredient in South Asian countries. It is the Chinese or Japanese equivalent to Soy Sauce. "Shrimp Brand" is my favorite so far. Not too fishy or salty and very tasty.



Shop: Cash N Carry (808-877-2535), Paradise Super Mart (808-877-6767)
 Pukalani Superette (808-572-7616).
 Store: After open, room temperature for 6 months.
 Use: Sauces and cooking.

Thai Chicken BBQ for 4-5 persons

Chicken Thighs	2 lbs	Sauce:	
Marinade Sauce:		Fish Sauce	1/8 cup
Soy Sauce	1/4 cup	Lime Juice	1/4 cup
Vegetable Oil	1/8 cup	Palm Sugar	1 tsp
Shallots	small 3~5	Garlic	1~2 cloves
Ginger	2 inches	Long Rice	2 Tbsp
Garlic	2~3 cloves	Fresh Thai Chilies	2~4
Coriander Root with stem	1~2	Coriander Leaves	1/2 cup
Pepper	pinch	Warm Water	1/8 ~1/4 cup



Make Marinade Sauce:
 Clean the shallots, garlic, ginger, coriander roots and chop roughly.
 Place in food processor. Pulse a few times to obtain a rough mixture.
 Add soy sauce, vegetable oil and pepper.
 Marinate Chicken in sauce for at least half a day in refrigerator.

Make Sauce:
 Chop the coriander leaves and Thai chilies.
 Toast rice and crush roughly in a small food processor.
 In a small bowl, mix lime juice, fish sauce, palm sugar, roasted rice and warm water (adjust the taste with warm water).
 Add coriander leaves and Thai Chili.