

Palm Sugar: Palm sugar is made from a Palm tree. It has a taste similar to honey but less sweet. The best quality palm sugar color is brown. On Maui we can get only this brand.



Shop: Paradise Super Mart (808-877-6767)
 Store: After open, room temperature for 6 months.
 Use: Sauce or cooking.

Thai Chicken BBQ for 3~4 persons

Chicken Thighs	2 lbs
Marinade Sauce:	
Soy Sauce	1/4 cup
Vegetable Oil	1/8 cup
Shallots	small 3~5
Ginger	2 inches
Garlic	2~3 cloves
Coriander Root with stem	1~2
Pepper	pinch

Serving Sauce:	
Fish Sauce	1/8 cup
Lime Juice	1/4 cup
Palm Sugar	1 tsp
Garlic	1~2 cloves
Long Rice	2 Tbsp
Fresh Thai Chillies	2~4
Coriander Leaves	1/2 cup
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 chillies.
 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.