

Tropical Heat Simmer Sauce

Served with Chicken Skewers

Ingredients

- 1/2 a brown onion
- 1 clove of garlic
- 2cm piece of ginger
- 1 tsp mustard seeds (yellow or black)
- 1/2 tsp each of ground coriander & cumin
- 3cm piece of fresh turmeric
- 5 tbsp hot sauce* - 3 for sauce, 2 to marinate
- 270ml of coconut cream
- 4 x chicken thigh (approx 500g)

Method

1. Dice chicken and marinate with 2 tbsp of hot sauce.
2. Finely chop onion, garlic and ginger.
3. In a dry pan over medium heat, toast spices until fragrant (1-2min).
4. In 1 tsp of oil saute onion, garlic and ginger until soft, add spices and grated turmeric.
5. Add coconut cream & simmer for 5 mins. Add hot sauce and stir through.
6. Skewer chicken onto skewers and bbq or grill until cooked through. Serve with sauce poured over or as a dipping sauce.

*A fruity style of hot sauce works best. We used Keating & Co The X-Terminator Pineapple and Turmeric Hot Sauce.

Try it with fish or pork or use it as a BBQ sauce!



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