

QIN S CHINESE CHICKEN BARBECUE

The Recipe

<https://www.cuisinedaubery.com/recipe/chinese-chicken-barbecue/>

Qin's Chinese Chicken Barbecue

Chef: Qin

Servings: 5

Preparation Time: 20 Minutes

Cooking Time: 10 Minutes

Ready in: 4 H

Skill: Easy Level

Cuisine: Asian Cuisine

Courses: Barbecue, Main Dish, Meat,

Ingredients

With 800 g (1 3/4lbs) of Chicken

*Meat

1 3/4lbs Chicken Thighs (800 grams)

4 Garlic Cloves

*Sauce

6 tablespoons of Honey

3 tablespoons of Hoisin Sauce

3 tablespoons of Soy Sauce

2 tablespoons of Rice Vinegar

1 tablespoon of Sesame Oil

1 teaspoon of 5 Spices Powder

3 tablespoons of Ginger Root

3 tablespoons of Ginger Root Or ginger powder

With 600 g (1 lbs 5 oz) of Chicken

*Meat

1 lbs 5 oz Chicken Thighs (600 grams)

3 Garlic Cloves

*Sauce

4.5 tablespoons of Honey

2.2 tablespoons of Hoisin Sauce

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2.2 tablespoons of Soy Sauce
1 1/2 tablespoons of Rice Vinegar
3/4 tablespoon of Sesame Oil
3/4 teaspoon of 5 Spices Powder
2.2 tablespoons of Ginger Root
2.2 tablespoons of Ginger Root Or ginger powder

With 400 g (1 lbs 14 oz) of Chicken

*Meat

1 lbs 14 oz Chicken Thighs (400 grams)

2 Garlic Cloves

*Sauce

3 tablespoons of Honey

1 1/2 tablespoons of Hoisin Sauce

1 1/2 tablespoons of Soy Sauce

1 tablespoon of Rice Vinegar

1/2 tablespoon of Sesame Oil

1/2 teaspoon of 5 Spices Powder

1 1/2 tablespoons of Ginger Root

1 1/2 tablespoons of Ginger Root Or ginger powder

With 1.2 kg (2 lbs 10 oz) of Chicken

*Meat

2 lbs 10 oz Chicken Thighs (1.2 kilograms)

6 Garlic Cloves

*Sauce

9 tablespoons of Honey

4.5 tablespoons of Hoisin Sauce

4.5 tablespoons of Soy Sauce

3 tablespoons of Rice Vinegar

1 1/2 tablespoons of Sesame Oil

1 1/2 teaspoons of 5 Spices Powder

4.5 tablespoons of Ginger Root

4.5 tablespoons of Ginger Root Or ginger powder

Steps

Asian Ingredients

I urge you to buy Chinese ingredients in an Asian supermarket, and not at your local store. Not only it is one secret that will make your recipe taste really good like in restaurants, but it is also often

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cheaper...

In the States, it has become quite easy to find Asian stores. In California, it's so easy we have even Chinese chains like 99 Ranch markets.

99 Ranch Market
345 E Main St
Alhambra
CA 91801
USA

The Hoisin Sauce is used in China for barbecues

The Soy Sauce is an ingredient you can find in any supermarket

However, I like to purchase this "mushroom soy sauce" from the brand "Healthy Boy", I find it really tastier than any other sauce.

The Rice Vinegar is obtained by fermentation of rice alcohol. You need to buy it from an Asian store, or over the internet

You will find several colors at the supermarket. If you can, buy a red one which will give a fragrant color to the meat

My brand is "Huang Chiew"

Sesame Oil can be easily found in supermarkets

the 5 Spices Powder is a fine powder that adds a lot of Chinese flavor, I would not skip that one, as it adds a fine taste to the recipe!

Let's get started!

1. For the meat, I take Chicken Thighs (1 3/4lbs or 800 g), but you may use other meats. I tried this recipe with Pork, and that worked beautifully as well
2. Cut the Chicken Thighs (1 3/4lbs or 800 g)
3. Slice in half the Garlic Cloves (4)
4. Rub the Chicken Thighs (1 3/4lbs or 800 g) with the Garlic Cloves

The marinade

5. The sauce is so simple to make ! Simply mix in a bowl: the Honey (6 tablespoons), the Hoisin Sauce (3 tablespoons), the Soy Sauce (3 tablespoons), the Rice Vinegar (2 tablespoons), the Sesame Oil (1 tablespoon) and the 5 Spices Powder (1 teaspoon)
6. Peel and grate some Ginger Root
7. To peel the Ginger Root, simply use a spoon, not a peeler ! Then grate it, or even use a small food processor like this one
8. Combine everything in a large bowl
9. Start to smell delish !

Marinade

10. Add in the the Chicken Thighs (1 3/4lbs or 800 g) and mix with your hands or with a fork, and make sure the meat is entirely coated with the marinade sauce
11. Cover and marinate overnight in the fridge, 4 hours at least! Time is your secret to master marinades...

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12. If you can, toss the meat from time to time

Barbecu'ing

13. Time to cook ! 1 hour before cooking, take the meat out of the fridge so it is tempered by the time you cook

14. Grill over direct heat until browned

15. You may use an oven, even if you will get better results with a barbecue

16. You may use a bit of oil, in that case choose Sesame Oil

17. In fact, I use a barbecue griddle that makes it easier to keep my barbecue clean. Most griddles go to the dishwasher

18. After a few minutes, flip the meat

19. Do not worry about the dark spots, they come from the sugar in the sauce that caramelizes

20. Press hard on the meat to extract the juice to fully cook the meat

21. While the meat cooks, the marinade dries up: Coat the meat with extra marinade with a brush

22. Beautiful colors, he?

Cutting the meat

23. Chinese cooks cut the meat before it's served

24. Small cuts make it more convenient to eat with chopsticks !