

grilled turmeric chicken

Makes 6 servings

RECIPE ADAPTED FROM: [Serious Eats](#)

PREP TIME: 2 hours

COOK TIME: 10 minutes

- 2 Tbsp finely-chopped cilantro
 - 2 tsp whole white peppercorns
 - 2 tsp whole coriander seeds
(or 1 tsp ground coriander)
 - 4 large cloves garlic, peeled
 - 2½ lbs boneless, skinless chicken thighs
 - 1 Tbsp fish sauce
 - 2 Tbsp oyster sauce
 - 1 Tbsp ground turmeric
 - 2 Tbsp light or dark brown sugar
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COMBINE cilantro, white pepper, coriander and garlic in a mortar and pestle and pound into a fine paste. Alternatively, combine in a small food processor and process until a fine paste is formed.

CUT chicken into 1-inch cubes. Transfer to a large mixing bowl along with fish sauce, oyster sauce, ground turmeric, brown sugar and the prepared paste.

MIX everything together well, cover, and refrigerate for 2 hours.

THREAD chicken pieces onto bamboo skewers, pushing them tightly against each other to form a tight, compact body of meat on the skewers.

GRILL the chicken, turning occasionally, until thoroughly cooked through and slightly charred, about 8 minutes total. You can also cook the chicken on a grill pan or without skewers in a large skillet.

REMOVE chicken from the grill and serve.

