

Cooking at Riegelmann's

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Thai BBQ Chicken skewers

- 1 bottle ABC Sweet soy
- 3/4 cup Chili garlic paste
- 3/4 cup Whole grain mustard
- 3/4 cup Fresh Ginger purée
- 1 bunch Fresh Basil
- 1 bunch Fresh Mint
- 1 bunch Fresh Cilantro

Place all ingredients in a blender and incorporate

2 pounds boneless/skinless chicken thighs cut into thick strips and skewered

Pour enough of the marinade on the chicken to cover and allow to marinate over night

Cook chicken on a well-oiled, medium heat grill on both sides

Place on a sheet pan and finish in the oven if needed

Pay close attention to not burn the chicken

This recipe is good for beef, pork, and lamb as well

Extra sauce will last a long time in the refrigerator

Asian Slaw

1 cup Sweet chili sauce
1/2 Tbl Sesame oil
1/2 cup Rice vinegar
Splash Fish sauce
One Lime juiced
1 ounce Fresh Basil chopped
1/2 ounce Mint chopped
1/4 bunch Cilantro chiffonade

Blend together

1 pound shredded coleslaw mix
1 red bell pepper cut in thin strips
2 green onions sliced thinly on a bias

Mix cabbage, peppers and onions together
Pour enough dressing over the mixture to coat