

# GRILLED GARLIC CHICKEN, ISSAHN STYLE (GAI YAHNG)

## Ingredients

- 3 Tbsp coarsely chopped fresh cilantro roots,  
or stems and leaves
- 3 Tbsp coarsely chopped garlic
- 1 tsp freshly ground pepper
- 2 Tbsp soy sauce
- 1 Tbsp fish sauce
- 1 tsp salt
- 3 Tbsp water, or more as needed to grind the paste
- 3 pounds chicken pieces
- Sweet-Hot Garlic Sauce, for dipping

## Directions

1. In a small food processor or a blender, combine the cilantro, garlic, pepper, soy sauce, fish sauce, salt, and water. Grind to a fine, fairly smooth paste. Add another tablespoon or two of water if needed to help grind evenly. You can also mince the garlic and cilantro finely, mash them with the salt on your cutting board, and scrape the mixture into a bowl to mix with the pepper, fish sauce, and soy sauce.
2. Transfer the paste to a large, deep mixing bowl and add the chicken pieces, turning to coat everything well. Cover and refrigerate at least an hour or even overnight, turning occasionally to coat evenly with the marinade.
3. Prepare a very hot fire in a charcoal grill, or heat a gas grill or oven to 450F. When hot, place the chicken on the lightly oiled rack, or in a roasting pan in the oven, and cook, turning occasionally to brown and cook pieces evenly, until chicken is cooked through. Serve hot, warm, or at room temperature, with small bowls of Sweet-Hot Garlic Sauce.

Serves 4 to 6

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