

## This is a fusion kind of disk with both Indian and Asian influences. We really enjoyed it!

## **Ingredients:-**

Chicken Thighs and Wings

- 2 Tbsp of Brown Sugar
- 2 Tbsp of Soy Sauce (Gluten free for us)
- 3 Tbsp of Fresh Lime Juice
- 1 and ½ Tbsp of Oil
- 1/2 Tbsp of Sesame Oil
- 3/4 Tsp of Garam Masala
- 3 Cloves of Garlic, minced
- 1 and ½ Tsp of Ginger, grated
- 1/2 Tsp of Cayenne Pepper

## Method:-

- (1) Combine all the ingredients excluding the Chicken to make the marinade in a bowl.
- (2) Reserve a little marinade for later.
- (3) Add the Chicken to the main bowl and ensure it id fully coated.
- (4) Cover and place in the fridge for 4 to 5 hours.
- (5) In a pre-heated oven at 180c cook for 20 minutes.
- (6) Remove from the oven and pour the reserved marinade over.

(7) Place under the grill and turn occasionally until the sauce has caramalised.

## The **Thai Cucumber Salad**

was a prefect side. We served ours over Rice Noddle garnished with Coriander , sliced Chillies and sliced Spring Onions.