



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Peak Gai Yang (Thai Barbecue Chicken Wings)

Recipe adapted from Katy Noochla-or
Makes 5 servings

1 cup Thai thin soy sauce (available at Asian markets)
¼ cup Thai thick soy sauce (available at Asian markets)
¼ cup yellow soy bean sauce (available at Asian markets)
2 teaspoons freshly ground black pepper
1 teaspoon freshly ground white pepper
8 garlic cloves, finely chopped
¼ cup fresh cilantro leaves, chopped
1 tablespoon turmeric
¼ cup finely chopped lemongrass
20 chicken wings, tips removed

- 1. In a shallow baking dish, combine the soy sauces, yellow soy bean sauce, black and white pepper, garlic, cilantro, turmeric and lemongrass. Add the chicken wings, cover and refrigerate for up to 8 hours.*
- 2. Light a grill. Remove the chicken wings from the marinade and reserve the remaining marinade. Grill the wings over a medium-hot fire, turning and basting them with the reserved marinade, until golden-brown and cooked through, about 30 minutes. Serve the wings hot or at room temperature.*