

chicken inasal

No wonder Bacolod is called the City of Smiles—its gastronomic offerings are bound to make anyone happy! This grilled chicken dish, with its distinctive sour taste, is sure to delight.

INGREDIENTS

½ kilo chicken legs and thighs
 4 Tbsp Datu Puti Vinegar
 1 Tbsp Datu Puti Soy Sauce
 ½ Tbsp salt
 2 lemon grass bulbs, chopped
 1 Tbsp sliced ginger
 2 Tbsp chopped garlic
 2 Tbsp calamansi juice

BASTING SAUCE

¼ cup Golden Fiesta Oil
 1 Tbsp annatto seeds
 ¼ cup margarine, softened

DIPPING SAUCE

¼ cup Datu Puti Soy Sauce
 ¼ cup Datu Puti Vinegar
 ¼ cup siling labuyo
 2 pieces calamansi

PROCEDURE

1 In a bowl, combine **Datu Puti Vinegar**, **Datu Puti Soy Sauce**, salt, lemon grass, ginger, garlic, and calamansi juice. Marinate chicken at least 3 hours.
2 Prepare charcoal grill. In a pan, heat **Golden Fiesta Oil**. Add

annatto seeds. Turn heat off and allow it to steep for 5 minutes.

Combine annatto oil and margarine. Baste chicken.

3 Grill chicken skin side down. Continue basting until chicken is cooked.

4 Serve with **Datu Puti Soy Sauce** and **Datu Puti Vinegar**, mixed with siling labuyo, and calamansi.

TAKES 3 HOURS & 20 MINUTES

MAKES 4 TO 5 SERVINGS



IDEA MAKER Basting with margarine and annatto to finish it off gives the chicken a nice color and flavor.