

chicken barbecue

WITH JAVA RICE

There's something nostalgic about chicken barbecue and java rice. It reminds you of dining out with your parents as a kid, or post-Sunday mass lunch with the family.

INGREDIENTS

1 kilo chicken leg and thigh
 ¼ cup Datu Puti Soy Sauce
 ¼ cup UFC Banana Catsup
 2 cloves garlic, chopped
 ⅓ cup lemon lime soda
 1 tsp calamansi juice
 1 Tbsp brown sugar
 ⅓ tsp ground black pepper

JAVA RICE

¼ cup Golden Fiesta Palm Oil
 1 Tbsp annatto seeds
 4 cloves garlic, chopped
 4 cups cooked rice
 3 Tbsp UFC Banana Catsup
 ½ tsp turmeric powder
 ½ tsp salt

SAUCE

1 cup water
 ¼ cup Silver Swan Soy Sauce
 ½ cup brown sugar
 2 Tbsp peanut butter
 3 Tbsp water
 2 Tbsp cornstarch

PROCEDURE

1 In a bowl, combine **Datu Puti Soy Sauce**, **UFC Banana Catsup**, garlic, lemon lime soda, calamansi, sugar, and pepper. Marinate chicken overnight.

2 Grill chicken for 12 minutes until cooked. Baste with marinade while grilling.

3 Make Java rice: In a pan, heat **Golden Fiesta Palm Oil**. Add annatto seeds. Turn off heat and let seeds steep for 5 minutes. Sauté garlic in annatto oil, then add rice, catsup, and turmeric. Mix well, and season with salt.

4 Make sauce: Combine water, **Silver Swan Soy Sauce**, sugar, and peanut butter then simmer over medium heat for about 5 minutes. In a small bowl, dissolve cornstarch in water. Add to sauce to thicken.

TAKES 35 MINUTES + OVERNIGHT
 MARINATION

MAKES 4 TO 5 SERVINGS



IDEA MAKER Use dark meat (the leg and thigh parts) for moist chicken barbecue with maximum flavor.