

Spicy Coconut Chicken as served by Colin at Point House

Adapted from Bon Appetit

<https://www.bonappetit.com/recipe/spicy-coconut-grilled-chicken-thighs>

Chicken - boneless skinless thighs 4 lbs

Coconut Milk 1 15 oz can Full fat organic

Garlic- minced 10 cloves

Ginger - grated 5 inch piece

Sambal 1/2 cup (such as [this one](#))

Fermented Chili paste 2 Tbl Homemade with Fresno and Habanero chilis (or just use only the sambal)

Lime juice 1/2 cup

Keefe Lime Leaves - bruised by hand 8 Optional

Diamond Kosher Salt 2 Tbl

Ground Turmeric 2 Tsp added to enhance color and flavor

Brown sugar 1/4 cup

Canola oil 1/4 cup

Cilantro 1/2 cup

Marinate for 4 hours

Drain on a rack

Collect marinade and heat on the stove to reduce

1/2 sauce for basting

Strain remaining half for dipping, or drizzle on whole thighs

Garnish with cilantro leaves and lime wedges

Option 1: Cut chicken into pieces for skewers

Option 2: Leave thighs whole

Option 3: Sandwich with sauce / aioli

Alternatives:

Chicken breast was acceptable

Blend ingredients (without keefe lime leaves)

Point House notes:

~9 pounds of chicken for 17 people, along with 3 pans of Baked Barley (very few leftovers). The sauce was excellent on the barley.