

# Lemon-ginger grilled chicken

Good

60 ml (4 tbsp) lemon zest

160 ml (2/3 cup) lemon juice

20 ml (4 tsp) ginger, peeled and minced

20 ml (4 tsp) light brown sugar, firmly packed

15 ml (1 tbsp) peanut oil

15 ml (1 tbsp) salt, or to taste

4 Szechwan chili peppers, dried, seeds removed

1.4 kg (3 lbs) chicken thighs, boneless, skinless

Combine the lemon zest, lemon juice, ginger, brown sugar, oil, salt and chilies in a ziplock plastic bag. Add the chicken, squeeze out the air, and seal the bag; turn to coat the chicken. Refrigerate, turning the bag occasionally, at least 15 minutes.

Lightly coat the chicken and grill with oil. Preheat the grill. Grill the chicken until cooked through, about 6 minutes per side. This recipe can also be prepared using a broiler. If broiling position the rack about 12.5 cm (5 inches) from the heat source and preheat on high. Broil the chicken until cooked through.

Makes 8 servings.