



Char Sui Cheat

NIBBLEDISH CONTRIBUTOR

Ingredients

For two people:

- 4 chicken thighs or drumsticks (with skin is much tastier!)
- 6 large tbsp pre-made char sui sauce
- 3 tbsp honey
- 4 large tbsp soy sauce
- 1 tbsp groundnut oil

Instructions

1. The night before, mix together the char sui sauce, honey, soy sauce and oil in a large bowl.
2. Add the chicken and give them a marinade bathing.
3. Cover and put in the fridge overnight.
4. Preheat oven to 190 degrees celsius.
5. Place chicken skin-side down onto a foiled oven tray. Pour some of the excess marinade over the chicken, leaving some aside.
6. Roast for 20 minutes.
7. Turn the chicken over, pour over the rest of the marinade and roast for 10 minutes.
8. If they're not done, turn the tray around and roast for another 5-7 minutes until the juice runs clear when you stick a knife through.