



Cambodian Chicken Wings Recipe



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CAMBODIAN TURMERIC AND BLACK PEPPER CHICKEN WINGS WITH GRILLED COCONUT SWEETCORN



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WHAT YOU NEED - SERVES 4

for the chicken:

- 1-1.25 kg chicken wings
- 40g fresh turmeric root, grated (or 2 tsp ground)
- 3 tbsp soy sauce
- 2 tbsp fish sauce
- 3 tsp black pepper corns, roughly ground
- 3 crushed garlic cloves
- 10 lime leaves, finely chopped (fresh or frozen)

for the grilled coconut sweet corn:

- 4 heads of sweet corn, ideally with husks attached
- 4 tbsp coconut milk
- 2 tsp palm sugar or light brown sugar
- 1 tbsp fish sauce
- 1 birds eye chilli, finely chopped
- salt and freshly ground black pepper

WHAT TO DO: IN THE KITCHEN

1. Put the chicken into a large food bag and add the turmeric, soy sauce, fish sauce, black pepper, garlic and lime leaves. Seal the bag and give everything a really good squish to coat the chicken in the spices. Marinate in the fridge for a few hours, preferably overnight.
2. Make a simple baste for the sweet corn by mixing together the coconut milk, palm sugar, fish sauce, chilli and a grind of salt and pepper. Chill until ready to cook.

WHAT TO DO: AT THE BARBECUE

1. When you are ready, fire up the barbecue. For this recipe it's important to cook the chicken slowly so it doesn't burn on the outside. If you're using charcoal, leave to burn for 40 minutes before you start cooking; you want a nice bed of glowing embers rather than a fierce heat. If you are grilling with gas, fire up the burner to medium low and leave to heat up for 10 minutes before cooking.
2. Place the chicken wings on the grill, and shut the lid of the barbecue to create a nice even oven heat. Turn the wings regularly to make sure they cook evenly - they should take about 30-40 minutes to cook to perfection if the heat is nice and gentle.
3. Once the chicken is cooking, prepare the sweet corn by peeling back the husks and removing the stringy fibres. Leave the husks attached as they make a great handle for turning them as they cook. Brush generously with the basting sauce and place on the grill next to the chicken. Grill for around 20-25 minutes, turning and basting regularly until lightly charred and cooked through.
4. Serve the wings and corn as soon as they are cooked, tucking in with your fingers!