

## Dilmah Ceylon Breakfast Corn Fed Chicken Skewers



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- Sub Category Name
  - Food
  - Appetisers
  - Savory
- Recipe Source Name
  - Gastronomy Recipes

### Ingredients

#### Dilmah Ceylon Breakfast Corn Fed Chicken Skewers

\*500g of boneless skinless chicken thigh cut into 2.5cm cubes.

\*Bamboo skewers to be soaked in water for 30 minutes before grilling.

### Marinade

- 10 bags Dilmah Ceylon Breakfast Tea
- 2 cups hot water
- 2 tbsp. brown sugar
- 1 tbsp. salt
- 1 tbsp. paprika powder
- 1 tbsp. cooking oil
- 7 cloves garlic peeled and finely minced

### Black Vinegar Sauce

- 1/4 cup of black vinegar
- 1/4 cup of brown sugar

## Methods and Directions

### Dilmah Ceylon Breakfast Corn Fed Chicken Skewers

- Place the black tea bags inside a cup of hot water and let it steep for 10 minutes. Discard the tea bags and add in the brown sugar, salt, paprika powder, oil and garlic. Let the tea cool down.
- Place the chicken thigh pieces in a large bag or container and pour in the tea mixture to let the chicken marinade overnight or for a minimum of 6 hours.
- Place the black vinegar and brown sugar in a small saucepan and bring to a boil and then lower the heat until the sugar has dissolved. Remove from the heat and let it cool down.
- Remove the chicken pieces from the marinade and thread it into the bamboo skewers. Repeat with the rest of the chicken meat. Preheat your grill on medium heat and place the satay on the grill and cook until you get a nice char on the meat, about 2 - 3 minutes on each side.
- Serve with black vinegar sauce on the side.

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