



Barbecued Chicken

Made with:

Custom Culinary® Hot Chilli Marinade & BBQ Wings Glaze Mix

WHAT YOU'LL NEED

For Marination

Chicken Breast Boneless (small cubes)	500	gms
Custom Culinary® Hot Chilli Marinade	15	gms
Water	75	gms

For Glaze

Custom Culinary® BBQ Wings Glaze Mix	25	gms
Water	37.5	gms

Preparation

1. In a mixing bowl, combine the Custom Culinary® Hot Chilli Marinade and water, then mix well.
2. Add the Chicken to paste and mix it until the substrate is completely coated. Let the mixture rest for a minimum of 2 hours.
3. To make the glaze, mix water and Custom Culinary® BBQ Wings Glaze mix.
4. Apply half of the prepared glaze on the chicken and cook in a preheated oven until it is 95% cooked.
5. Apply the remaining glaze and let the chicken cook till it is tender and juicy.