

**ASIAN GINGER-GARLIC
PASTE**

- 3 cloves garlic, finely chopped
- Salt, to taste
- 1-inch piece fresh ginger root, peeled and grated
- 1 teaspoon ground allspice
- 2 tablespoons honey
- 1 tablespoon soy sauce
- 2 tablespoons rice wine
- 1 tablespoon sesame oil
- 1 tablespoon peanut oil

Put the chopped garlic on a cutting board and sprinkle it lightly with salt. Using a blunt knife, smear the garlic and salt together until the garlic turns into a paste.

In a small bowl, combine the garlic with the ginger, allspice, and honey. When they are thoroughly mixed, add the soy sauce, rice wine, sesame oil, and peanut oil.

Use your hands to rub the mixture all over the chickens. Set them in a nonaluminum pan and cover with plastic wrap. Refrigerate for at least 4 hours or as long as overnight, turning the chickens several times.

Grill or roast the chickens until they are cooked through.

**FOR 2 SMALL CHICKENS
OR 8 CHICKEN PIECES**

milk, fish sauce, ginger, lime juice, garlic, scallions, peanuts, curry powder, chili powder, honey, salt, vinegar, cilantro, and basil. Stir the mixture well.

Use your hands to rub the mixture all over the chickens. Set them in a nonaluminum pan and cover with plastic wrap. Refrigerate for at least 4 hours or as long as overnight, turning the chickens several times. Discard the juices left in the marinated pan and grill or roast the chickens until they are cooked through.

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