

## THAI MARINADE

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1 cup unsweetened coconut  
milk (from an Asian  
market)

3 tablespoons Thai nam pla  
or Vietnamese nuoc mam  
fish sauce (from an Asian  
market)

3 tablespoons peeled,  
chopped fresh ginger  
root

$\frac{1}{4}$  cup lime juice

6 cloves garlic, finely  
chopped

4 scallions, very finely  
chopped

1 cup unsalted roasted  
peanuts, finely chopped

2 tablespoons curry powder

1 teaspoon chili powder

1 tablespoon honey

1 teaspoon salt

1 teaspoon rice wine vinegar

$\frac{1}{2}$  cup chopped fresh cilantro

$\frac{1}{4}$  cup chopped fresh basil

In a bowl, combine the coconut

1 teaspoon whole cloves,  
finely crushed  
 $\frac{1}{2}$  teaspoon ground nutmeg  
 $\frac{1}{2}$  teaspoon ground allspice

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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 marinade pan and grill or roast the chickens until they are cooked through.

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

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