

HONEY SOY CHICKEN MARINADE



PREPARATION TIME: 10 MINS
COOKING TIME: NONE

STORAGE

- * You can make up this recipe a day in advance and just be sure to store it in a sterilized container in the fridge use ([click here for sterilization tips](#)).

VARIATIONS & TIPS

- * Be sure to cover your chicken cuts well and marinate in the fridge overnight
- * For extra zing, add a chopped fresh chilli (or for less heat, 1 tbs sweet chilli sauce)

INGREDIENTS

3 tbs tamari or soy sauce
½ tsp chinese five spice powder
2 tbs oil
1 tbs ketjap manis or hoisin sauce (optional)
2 cloves garlic, crushed
1 knob ginger (size of 20c piece), crushed or very finely chopped
3 tbs honey

NOTES

Always look for organic ingredients to be sure you are avoiding additives. Check the label carefully to ensure there are no nasties in your ingredients.

METHOD

Combine all the ingredients together.
This delicious marinade will make your taste buds whistle!