

SWEET AND SPICY STICKY CHICKEN

(from Joanne Weir, published in Fine Cooking, Nov 2001)

1/2 cup dark brown sugar
1/4 cup fish sauce
1/3 cup water
3 Tbs. rice-wine vinegar
2 Tbs. soy sauce
1 Tbs. minced fresh ginger
1 clove garlic, minced
1/2 tsp. freshly ground black pepper
1/2 tsp. crushed red pepper flakes
1 Tbs. peanut or vegetable oil
3 scallions thinly sliced
8 chicken thighs, fat and skin removed (bone in or boneless)
Cilantro sprigs for garnish



In a bowl, whisk the brown sugar, fish sauce, water, vinegar, soy sauce, ginger, garlic, black pepper, and red pepper flakes.

Heat the oil in a large frying pan over medium heat. Add the scallions and cook until soft, about 3 min. Add the thighs and the brown sugar mixture. Turn the heat to high and bring to a boil. As soon as it comes to a boil, reduce the heat to low and simmer, covered, turning the thighs occasionally, for 30 to 35 minutes.

Remove the thighs from the pan and cover with foil to keep warm. Increase the heat to high and reduce the sauce until it is slightly thickened and resembles a bubbling caramel sauce. Pour the sauce over the chicken on a serving platter, add cilantro sprigs to decorate, and serve with white rice.