

MAKING MEMORIES

COOKING WITH KSPS



FIVE SPICE CHICKEN

- 1 tablespoon dark soy sauce
- 1 tablespoon hoisin sauce
- 1 tablespoon maltose (or honey)
- 1 teaspoon oyster sauce
- .25 ounces (7 grams, 1 large clove) garlic, grated
- 1/4 teaspoon five spice
- 400 grams boneless skin-on chicken thighs

1. Whisk together the dark soy sauce, hoisin sauce, maltose, oyster sauce, garlic and five spice powder in a small bowl until well combined.
2. Pour this marinade over the chicken thighs, flipping them over several times to coat evenly and marinate for at least 24 hours, or up to 48 hours.
3. When you're ready to roast the chicken, prepare a baking sheet lined with a wire rack, and preheat the oven to 390 degrees F (200 C). Adding a layer of aluminum foil between the rack and baking sheet will make cleanup easier as the sugar in the marinade tends to burn to the pan.
4. Remove the chicken from the marinade and place on the rack, skin-side up. Reserve the marinade for basting.
5. Roast the chicken for 6 minutes, and then brush the tops with some of the remaining marinade.
6. Continue roasting for another 6-8 minutes, or until the edges are lightly charred and the chicken registers 160 degrees F on an instant read thermometer.
7. Remove the chicken from the oven and let it rest for 10 minutes before slicing and serving on top of rice.



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