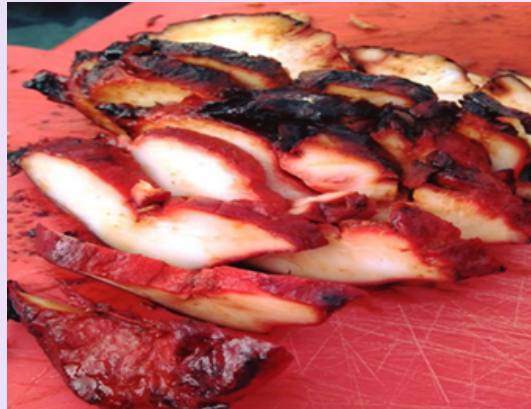


COOKING TO CONNECT

Everyone has a story to share.

CHICKEN CHAR SIEW



Ingredients

4 boneless Chicken breasts
2 tbsp dark soy sauce
4 tbsp hoisin sauce
1/2 tsp Chinese five spice
1/2 tbsp red food colouring
2 tbsp light soy sauce
2 tbsp oyster sauce
3 tbsp honey
2 tbsp brown sugar

Method

1. To a bowl, add the ingredients, and mix well.
2. Add the chicken breasts to a ziplock bag, adding the sauce.
3. Give the chicken a nice massage inside it, making sure to incorporate the sauce onto the chicken.
4. Seal the bag, removing as much air as possible, then tuck it away in the refrigerator for the night.
5. The following day when ready to make the chicken, remove it from the refrigerator about 30 minutes before it is going to be cooked.
6. Preheat the grill pan, and sear the chicken, basting a bit more of the marinade to build a nice gloss before serving.
7. Cook on the grill pan until the chicken is cooked through and has a slight char.
8. Serve immediately, or at room temperature, with rice or noodles and enjoy!

OUR KATANNING RESIDENT FARAH ASYURA

My name is Farah Asyura. I came from Singapore to Australia in 2009. I am Muslim and married a wonderful husband and am blessed with 3 beautiful daughters.

We moved to Katanning from Perth in 2017 to take a break from the fast-paced busy Perth life. I have a passion for trying out new recipes and eating them.

My favourite Cuisine is Chinese, and I like to have it in my kitchen at least once a week to pander to my culturally strange palates.



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