

# Grilled Chicken with Honey Plum Sauce

Serves 4/ 4 人份

Recipe by Chef Michael Tok 杜竟豪

## Main ingredient

Bone chicken leg 4pcs

## Marinate

Salt Dash to taste  
Pepper Dash to taste  
Paprika Pinch  
Oil For Frying

## Sauce

Plum sauce 250ml  
Honey 6 teaspoons  
Tomato ketchup 3 teaspoons  
Chilli sauce 2 teaspoons  
Chinese black vinegar 1 teaspoon  
Steak sauce 2 teaspoons

## Cooking steps 1

1. Marinate the chicken leg with salt, pepper and paprika.
2. Heat a frying pan. Add oil and grill the chicken leg till cooked.
3. Remove and place on a plate.

## Cooking Steps 2

1. Mix all the sauce ingredients together in a pan and stir well and bring to a boil.



## 蜂蜜梅酱烤鸡

供 4 人食用

食谱由总厨师杜竞豪提供

### 主要材料:

带骨鸡腿 4 块

### 调料:

盐少许

胡椒少许

甜椒少量

油供煎炸

### 酱料:

梅子酱 250 毫升

蜂蜜 6 茶匙

番茄酱 3 茶匙

辣椒酱 2 茶匙

中国黑醋 1 茶匙

牛排酱 2 茶匙

### 烹调步骤 1

1. 用盐、胡椒和甜椒把鸡腿调味。
2. 把煎锅加热，加上油把鸡腿烤至熟透。
3. 捞起放在盘上。

### 烹调步骤 2

1. 把所有的酱料一起放在平底锅里搅拌混好，并煮沸。

