

Chinese Char Siu Grilled Chicken

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/grilled-chicken-recipe-5-spice-chinese>

Ingredients:

- 2 tablespoons brown sugar
- 2 tablespoons hoisin sauce
- 1 tablespoon Shaoxing wine rice wine, or beer
- 1/2 teaspoon five spice powder
- 1/4 teaspoon black pepper or white
- 1/2 teaspoon sesame oil
- 2 cloves minced garlic
- 5 drops red food coloring optional
- 2 pounds chicken thighs and drumsticks
- salt
- 2 tablespoons brown sugar
- 2 tablespoons hoisin sauce
- 1 tablespoon Shaoxing wine can substitute rice wine or beer
- 1/2 teaspoon five spice powder
- 1/4 teaspoon white pepper
- 1/2 teaspoon sesame oil
- 2 cloves garlic minced
- 5 drops red food coloring optional
- 2 pounds chicken thighs and drumsticks, 900g
- salt

Nutrition:

1. Calories: 1050 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 380 milligrams
4. Fat: 70 grams
5. Fiber: 1 grams

6. Protein: 78 grams
 7. SaturatedFat: 18 grams
 8. Sodium: 990 milligrams
 9. Sugar: 13 grams
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