

Sambal Chicken Pops

Ingredients:

1/2 cup	Light Brown Sugar
1/3 cup	Ambrosia® Rice Vinegar
1/3 cup	Sambal Oelek Chili Paste
1/4 cup	Fish Sauce
2 tbsps.	Ambrosia® Sesame Oil
2 tbsps.	Ambrosia® Lemon Juice
1 tbsps. + 1 tsp.	Ambrosia® Soy Sauce
2 tsp.	Garlic Minced
2 tsp.	Ginger Grated
1 1/2 tsp.	Corn Starch
1 tbsps.	Cilantro Leaves Chopped
1 tsp.	Mint Fresh Chopped
1 1/2 lb.	Chicken Drumettes Lollipopped
2 tbsps.	Green Onions
2 tsp.	Black Sesame Seeds

Instructions:

- Preheat deep fryer to 350°F.
- In a small saucepot whisk together brown sugar, rice vinegar, chili paste, fish sauce, sesame oil, lemon juice, soy sauce, garlic, ginger and corn starch.
- Bring to a simmer over medium heat for 3 minutes, then remove from heat and add cilantro and mint. Allow to cool.
- Fry chicken in oil until internal temperature reaches 165°F. Allow to drain for one minute.
- Dip cooked chicken drumstick into the sambal glaze, allowing excess to drip off.
- Garnish with sesame seeds and green onions and serve hot.



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