



Chicken Paniki Manado

Indonesia from World Expo –Pavilion

Manadonese cooking tradition of Minahasan people of North Sulawesi, Indonesia. It is popularly known as **Manado cuisine**.

4 chicken legs and 2 chicken thighs or 8 cut up chicken pieces

1 teaspoon salt, divided

1/2 teaspoon lime juice

1-3/4 cups coconut juice

1/2 cup canned coconut milk

2 teaspoons granulated sugar

1/3 cup cooking oil

1/3 cup chopped shallots

1 teaspoon ground turmeric

1 to 3 red hot chili peppers

1 to 2 dried hot chili peppers

1/4 teaspoon to 2 teaspoons cayenne pepper

1 lemon grass, dried
1 teaspoon fresh minced ginger
Orange leaves to garnish serving platter
Chopped leeks or chives as desired
4 candlenut, sautéed or cashews

Rub the chicken with 1/2 teaspoon salt and lime juice. Let stand 20 minutes.

In medium sized saucepan, stir coconut juice, coconut milk, 1/2 teaspoon salt, and sugar; bring to a rapid boil.

Heat cooking oil in 12 inch deep skillet. Add shallots, turmeric, hot chili peppers, dried hot chili peppers, cayenne pepper, lemon grass and ginger, cook until fragrant. Add the chicken; cook on medium heat until lightly golden brown. Remove chicken from pan to warm plate. Remove; set aside excess oil and onions from skillet. Discard dried lemongrass and dried peppers.

Return chicken to skillet; pour hot coconut milk mixture over chicken. Bring to a boil; reduce heat; partially cover pan; cook, turning occasionally for about 10 to 30 minutes or chicken is tender.

Remove chicken to broiling or grilling pan. Reduce saucepan drippings until lightly thickened.

Grill or boil chicken lightly browning both sides.

Place chicken on serving platter. Spoon some sauce if desired over chicken. Garnish chicken with reserved brown onion pan drippings. Garnish with orange leaves, chives, and sautéed candlenuts. Yield: serves 4

About the Recipe: Manado style foods are very, very hot peppered. When I saw that it used 8 hot peppers, I knew that my family needed a lower

pepper heat so I removed the pepper seeds and used the smallest amount of peppers listed on my recipe. The blend of spices produced a tender chicken with an addictive flavor. Feel free to add more peppers for a steamy, peppery hot dish. Turmeric provides a beautiful bright yellow color. We added a vibrant fresh tropical flower to our serving platter, just for fun.

Cuisine in Manado: Manado cuisine is known for its rich variations in seafood, abundant amount of spices, extra hot condiments,¹ exotic meats, and European-influenced cakes and pastries. Manado food hallmark among others are; tinutuan, Manado style vegetables and rice congee, cakalang fufu, smoked skipjack tuna, cakalang noodles, paniki, spiced friotbat, chicken, or various fish/seafood spiced in rica-rica or wokuspices, chicken tuturuga and brenebon...