

# Easy Char Siu / Chinese Barbecue Chicken Recipe With Spice Premix

Serves 5-7

## INGREDIENTS

- 4 lbs chicken thighs (bone-in, skin-on preferred)
- 4 tablespoons red pork seasoning dry mix
- 2 teaspoons chicken bouillon powder
- ½ teaspoon ground black pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 2 tablespoons oyster sauce
- 2 tablespoons soy sauce
- 1 tablespoon granulated sugar
- 1 tablespoon honey
- 2 tablespoons water

## INSTRUCTIONS

1. Butterfly the chicken thighs so they lay flat and thin. Start off by cutting meat away from the thigh bone (the thickest area). Then turn the knife at an angle to cut the meat horizontally without cutting all the way through. Fold over the flap for more surface area.
2. In a large bowl, mix together the rest of the ingredients. Add chicken and toss well, coating all pieces. Cover and refrigerate for at least one day to marinate or two days for better results.
3. Cover a large baking sheet or roast pan with foil or parchment paper to reduce clean-up. Place a wire rack or roast pan on top. Lay chicken skin-side down without crowding.
4. Bake at 400°F for 20 minutes. Flip and bake for another 20 minutes.
5. Broil on high for 4-6 minutes to char the skin. For a beautiful shiny finish, brush with pan drippings or scallion oil.
6. Serve with steamed rice and a vegetable side dish for a complete meal.