



# lemon pepper thighs with honey ukwaju bbq sauce



Let us send off the brilliant year that 2018 was with the brilliant recipe that my lemon pepper chicken thighs in honey ukwaju sauce is!!!! ;)



## Ingredients

For the ukwaju bbq sauce

1 red onion	1 teaspoon of ginger powder
4 cloves of garlic	½ teaspoon of ginger
2 tablespoons of honey	A handful of dania stems
2 tablespoons of ukwaju paste	

For the seasoning

3 tablepoons of lemon pepper	2 tablespoons of royco
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For marinade

Apple cider vinegar	1 tablespoon of soy sauce
3cloves of garlic	1 red onion, finely chopped
2 tablespoons of dried rosemary	1 teaspoon of thyme

## Method

Add the marinade ingredients plus your raw chicken and allow it to sit for a min of 6 hours and up to 48 hours. Once the chicken has marinated, let this boil with the marinate contents until cooked through and dried up.

Make a paste with the spice seasoning and allow it to fry until golden brown. Set aside and work on the bbq sauce.

In a sufuria, add the red onion, dania stems and garlic. Let this simmer until softened, then add the honey, ginger powder, pepper and the ukwaju paste. Let this simmer on low heat for about 15 minutes and once done, baste it over your fried chicken and serve.



SERVE WITH: your fave starch and salad

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/lemon-pepper-chicken-thighs-with-honey-ukwaju-bbq-sauce/>

Video: <https://youtu.be/bO3YMUfQvzw>