



Sun is out and that means so are our grills! Time to choma some kuku and baste it in some mala marinated kuku choma with mango habanero bbq sauce!



## Ingredients

### **For the marination**

1 cup of mala	1 sprig of rosemary
9 drumsticks	1 teaspoon of coriander spice
3/4 tablespoon of cumin	2 tablespoons of soy sauce
1 teaspoon of parika	1/4 teaspoon of chili

### **For bbq sauce**

1 cup of ketchup	1 cup of pureed mango
1 red onion	1 teaspoon of minced ginger
6 cloves of garlic	1/2 teaspoon of habanero chili paste
2 tablespoons of honey	

## Method

Begin by preparing the bbq sauce. Add the red onion, garlic and ginger into your sufuria and sautee until softened and fragrant. Then add the honey, ketchup, chili and the pureed mango. Mix it all up and let it simmer on low heat until all flavors come together. That will take about 10 minutes. Set aside.

Your chicken should have been marinating overnight. Once done, remove from container and shake off all the excess liquid. Proceed to choma. Once done, baste the prepared mango habanero bbq sauce and let this have an additional 3 minutes on the heat and then serve it up!



SERVE WITH: some potato wedges and an amazing salad or kachumbari

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mala-marinated-kuku-choma-with-a-mango-habanero-bbq-sauce/>

Video: <https://youtu.be/ye5fW5RqWnY>