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## Chicken Marinade

8 Chicken pieces

### **MARINADE**

125ml Soy sauce

15ml Honey

1 Onion, chopped

2 Cloves garlic, crushed

1 Piece ginger, peeled and grated

2 Sticks lemon grass, white part only, thinly sliced

5ml Five-spice powder

10ml Sesame oil

125ml Olive oil

30ml Rice vinegar

Shake the marinade ingredients together in a screw-top jar. Pour over chicken pieces and marinate for 2 hours in the refrigerator. Remove from the fridge 3 hours before cooking. Braai, grill or fry until cooked through.