

Barbeque Chicken

Yunseon Choi

Oct. 15, 2012



Ingredients

Boneless chicken breasts 2
Chopped onions 2
Ginger 1 tsp
Garlic 1 tsp
Red chili powder 1 tsp
Coriander seeds 1 tsp
Lime juice 2 tbsp
Butter 1 tbsp

Servings 3

Process

1. Cut chicken into cubes, wash and apply lime juice and salt
2. Add ginger, garlic, chili, coriander and lime juice in a separate bowl
3. Mix well, and add chicken to marinate for 3-4 hours
4. Place chicken pieces on skewers and barbeque
5. Remove, apply butter, and barbeque again until meat is tender
6. Garnish with lemon and chopped onions.

recipe.html

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<html>
<head>
<title>Barbeque Chicken Recipe</title>
<meta name="date" content="Oct. 15, 2012">
<meta name="creator" content="Yunseon Choi">
</head>
<body>
<h1>Barbeque Chicken</h1>
<h2>Yunseon Choi</h2>
<h3>Oct. 15, 2012</h3>

<h4>Ingredients</h4>
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Ginger 1 tsp<br>
Garlic 1 tsp<br>
Red chili powder 1 tsp<br>
Coriander seeds 1 tsp<br>
Lime juice 2 tbsp<br>
Butter 1 tbsp</p>
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</html>
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  <date>Oct. 15, 2012</date>
  <creator>
    <firstname>Yunseon</firstname>
    <lastname>Choi</lastname>
  </creator>
  
  <ingredients>
    <ingredient n="1">Boneless chicken breasts 2</ingredient n="1">
    <ingredient n="2">Chopped onions 2</ingredient n="2">
    <ingredient n="4">Ginger 1 tsp</ingredient n="3">
    <ingredient n="5">Garlic 1 tsp</ingredient n="4">
    <ingredient n="6">Red chili powder 1 tsp</ingredient n="5">
    <ingredient n="7">Coriander seeds 1 tsp</ingredient n="6">
    <ingredient n="8">Lime juice 2 tbsp</ingredient n="7">
    <ingredient n="9">Butter 1 tbsp</ingredient n="8">
  </ingredients>
  <servingsize> Servings 3</servingsize>
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<process>

<step n="1">1. Cut chicken into cubes, wash and apply lime juice and salt

<step n="2">2. Add ginger, garlic, chili, coriander and lime juice in a separate bowl

<step n="3">3. Mix well, and add chicken to marinate for 3-4 hours

<step n="4">4. Place chicken pieces on skewers and barbeque

<step n="5">5. Remove, apply butter, and barbeque again until meat is tender

<step n="6">6. Garnish with lemon and chopped onions

</process>

</recipe>