



# Coated Chicken Apritos



10 persons



## Ingrediënten

- 20 Chicken Apritos
- 100 g sugar
- 1 dl water
- 1 coffee spoon sambal
- Small piece of ginger
- Dash of vinegar
- 100 g ketchup
- ½ bunch of coriander
- 60 g salted peanuts
- Pepper & salt

## Bereiding

Combine the sugar with the water, sambal, a small piece of grated ginger and a dash of vinegar. Bring the mixture to the boil and let it reduce to 1/3.

Now add the ketchup and season with pepper and salt.

Roast the Chicken Apritos on the BBQ with the lid closed and turn them over regularly. When the Chicken Apritos are almost ready, rub them with the sweet and sour sauce. Put them back on the BBQ and let them slightly caramelize.

Chop the coriander and salted peanuts and then roll the Chicken Apritos in the mixture.

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