Chicken Oysters with Liege syrup and tandoori

15 min. + 20 min. on the BBQ

10 persons

Ingrediënten

- 1.5 kg Chicken Oysters
- 0.25 kg red onion
- Knob of butter
- 0.1 kg Liege syrup
- 1 soup spoon tandoori spices
- 0.75 l brown gravy
- Pepper & salt
- Flat leaf parsley

Bereiding

Grill the Chicken Oysters on the BBQ and cut into pieces.

Heat the pan on the BBQ and add the knob of butter.

Braise the onions and add the Chicken Oysters.

Season with the tandoori spices, pepper and salt.

Then add the Liege syrup.

Quench with the brown gravy and simmer for about 15 min., stirring occasionally.

Finish with a few flat leaf parsley leaves.

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