

Grilled Whole Chicken with Honey Lemon Flavor

Ingredients	Amount
Marinade	
Lemon	to taste
Honey	to taste
Salt	to taste
Pepper	to taste
Sake	to taste
Soy Sauce	to taste
Chicken	whole
Lemon	garnish
Sauce	
Sweet Chili Sauce	garnish
Ponzu	garnish



Method of Preparation

1. Combine lemon, honey, salt, pepper, sake and soy sauce to create a marinade.
2. Place the chicken in the marinade overnight.
3. Bake the marinated chicken in an oven for 25 to 30 minutes the next day.
4. Remove chicken meat from the bone, plate it and garnish with lemon.
5. Combine sweet chili sauce with ponzu and sprinkle on top of the chicken.



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