



Lemongrass Marinade

What you'll need:

- 3 fresh lemongrass stalks, chopped
- 2 tablespoon finely chopped green onion (include white)
- 1 tablespoon minced garlic
- 1 teaspoon dried hot pepper flakes
- 1 tablespoon soy sauce
- 1 tablespoon sugar
- 4 ½ teaspoons fish sauce
- 1 ½ teaspoons kosher salt

What you'll do with it:

- Mix everything together and use to marinate 2 pounds of chicken breasts or thighs (your preference).
- Marinate four hours or overnight.
- Remove chicken and discard marinade.
- Chicken is now ready to grill or roast.

Cellar 46

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