

## **Big Brother's Chicken**

Somewhere around 3/4 KG to 1 KG filleted chicken breast - chopped, cut, sliced or diced to desired size.

Put chicken in marinating container.

Add:

1. Two **HUGE** teaspoons of minced garlic (straight from the jar).
2. Two **generous** teaspoons of minced ginger (straight from the jar)
3. Approx. 1/3 to 1/2 of a (150 gram) jar of mustard (the type with seeds in).
4. Two slurps (**generous of course**) of dry sherry.
5. Sufficient squeezes of honey (till it looks right! - or I guess about three tablespoons if you have to get it from a jar without a nozzle!)
6. Six to ten shakes of Maggi Seasoning (or about one tablespoon of soya sauce if you haven't got it - but the Maggi seasoning IS better)
7. A pouring of any high quality cooking oil (Peanut/olive etc. probably around one to two tablespoons but no more)
8. An **extremely generous** sprinkling of mixed herbs.
9. Ground pepper as required. (It is easy to put too much pepper)

Thoroughly mix all and marinate, preferably overnight.

Depending on taste, some, to a generous amount of, sweet chili sauce also goes **extremely** well!!!!