

# Ginger Chicken Marinade

Disney's Polynesian Village Resort

Spirit of Aloha Dinner Show



## Ingredients

- 1 tbsp. Granulated onion
- 1 tbsp. Dijon Mustard
- 3 tbsp. Fresh ground ginger
- Hot chili sauce to taste
- 2 tbsp. Fresh minced garlic
- Pinch ground black pepper
- ¼ cup Soy Sauce
- 1 Bay leaf
- 1/8 tsp ground cumin
- 2 tsp canola oil
- ¼ tsp Five spices (Blend of: cinnamon, fennel, anise seed, crushed pepper, and diced ginger)
- ¼ tsp Salt

## Directions

1. Wash, peel and mince the ginger. Peel and mince garlic.
2. In a food processor, combine ginger, garlic, bay leaves, soy sauce, Dijon Mustard, chili, granulated onion, black pepper, salt, five spices, and cumin.
3. Blend at medium speed until smooth and pasty then slowly add Canola oil.
4. Check seasoning to taste. Add marinade to chicken pieces, mix well and store in refrigerator for 12 hours.
5. Place chicken pieces in roasting pan; set oven temperature at 350 F and bake about 40 minutes until golden brown color. (Use cooked juice to baste the chicken before serving.)
6. Digital thermometer may be used to check cooking temperature; must be 165 F and above.

