



DRUMSTICKS WITH KAMPOT PEPPER IN RED WINE SAUCE

INGREDIENTS FOR 4 PEOPLE

FOR THE MARINADE

1kg chicken drumsticks
20g honey
80ml Oyster Sauce
20g salt
20g black Kampot pepper
30g ginger
10 kaffir lime leaves
50g lemongrass
20g shallots

FOR THE SAUCE

300g carrots
200g onions
300ml red wine
1,5l beef stock
10g fresh green pepper
1 kaffir lime leaf
10g lemongrass
pepper to taste
a few dashes of olive oil

PREPARATION

- 1) Grind all the solid ingredients for the marinade, add salt and hand-crushed black pepper and mix with the liquid ingredients in a large bowl.
- 2) Add the chicken drumsticks to the marinade and massage it thoroughly into the meat. Then cover the bowl and place in the fridge for one to two hours.
- 3) Remove the drumsticks from the marinade but be sure to keep the marinade.
- 4) Heat some olive oil in a frying pan and fry the drumsticks until the skin is nicely browned.
- 5) Then heat some olive oil in a second pan. Roughly chop the carrots and onions and add them to the pan together with the marinade, a piece of lemongrass and a kaffir lime leaf. Then add the drumsticks, beef stock and red wine and simmer for about 10 minutes.
- 6) Remove the drumsticks from the sauce and set aside.
- 7) Pour the sauce from the pan through a strainer into a saucepan so that the coarse pieces remain in the strainer. Season the sauce with Kampot pepper, add the drumsticks and let everything simmer for about an hour at low heat.

Serve with mashed potatoes.