

Less than 1 hour

Serves 4

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Ingredients:

- 16 chicken thighs, deboned with skin on
- Salt and milled pepper
- ½ cup (125ml) honey
- ¼ cup (60ml) soy sauce
- 2 Tbsp (30ml) sesame oil
- 1 Tbsp (15ml) PnP chilli, ginger and garlic paste
- Juice (40ml) of ½ orange (optional) + slices for threading (optional)
- Sesame seeds, for serving

Method

1. Thread chicken thighs onto long skewers, making 4 skewers with 4 pieces of chicken each. (Add orange slices between chicken pieces if you like.) Season well.
2. Simmer remaining ingredients (except seeds) in a pot over medium heat for 3-5 minutes to make a sticky basting sauce.
3. Enclose espetadas in a braai grid and place over medium-hot coals (you should be able to hold your palm over it for 4-5 seconds).
4. Braai chicken for 10-12 minutes, turning every 3 minutes.
5. Baste espetadas liberally with sticky sauce and cook for another 15-18 minutes, basting every 2-3 minutes, until skin is crispy and meat is cooked through in the middle.
6. Serve espetadas with a drizzle of leftover sauce and a sprinkle of sesame seeds.

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