

CHICKEN KELAGUEN BBQ CHICKEN

Plain, barbecued chicken is best for chicken kelaguen, but you may use baked, boiled, or rotisserie chicken. If you don't have lemon China (tsee-na) or calamansi juice, use all lemon juice – be sure to taste as you go especially because lemon juice is more tart compared to the other two juices. Lemon powder may also be used instead of all the fresh juices – but again, taste as you go; and add a bit of water to the mix. Start with 3 tablespoons of lemon powder and ¼ cup of water.

Be sure to mix in a glass or plastic container as metal bowls are a no-go for kelaguen.

INGREDIENTS

Set 1

10 cups or about 1.83 kilograms cooked, chopped chicken

1 ¼ cup or 200 grams finely diced yellow onions

½ cup or 50 grams diced green onions

Set 2

6 tablespoons or 89 milliliters fresh lemon juice

¼ cup or 59 milliliters calamansi juice

¼ cup or 59 milliliters lemon China

Set 3

2 teaspoons or 12 grams regular salt

Donne' or hot pepper to taste

Set 4

1 ½ cups or 140 grams freshly grated coconut, optional (may also use grated frozen coconut that has been thawed)

Tools: large glass or plastic bowl, wooden spoon or rubber spatula

DIRECTIONS

In the large bowl, combine the chicken and both types of onions. Stir. Add the citrus juices. Add the salt and donne'. Mix thoroughly.

Taste then add more citrus juices, salt, and donne' to taste. Kelaguen should be more tangy than salty.

Add grated coconut and mix.