



PREP TIME : 5 MIN

COOK TIME : 25 MIN

SERVES : 6

Ingredients :

- *1/2 cup (125 mL) VH[®] Garlic Rib Sauce (mild, medium or strong)*
- *1/2 cup (125 mL) VH[®] Plum Dipping Sauce*
- *zest of 2 oranges, grated fine*
- *1/4 cup fresh coriander chopped*
- *4 chicken legs - split approx. 2.2 lbs. (1 kg) total*
- *Salt & ground pepper to taste*

Directions :

- 1. Mix the two VH[®] Sauces, orange zest and coriander and marinate the chicken 1-2 hours.*
- 2. Cook slowly, for 25 minutes, on the BBQ, basting with the remainder of the sauce if needed.*

An Asian flavour gives this classic French dish a new twist.