

CHICKEN KELAGUEN

(ke-la-gwen)

“In general, kelaguen is more tangy than salty and can be moist or dry. It is quite versatile to eat with titiyas, tortillas, siopao dough, white rice and of course, bbq food.”

INGREDIENTS / DIRECTIONS

Set 1

16 c. cooked, chopped chicken
2 c. chopped, yellow onion
3/4 c. chopped, green onion

Set 2

6 T. lemon powder
2 t. salt
hot pepper
½ c. water

Set 3

1 c. shredded, fresh
coconut

Tools: *machete or cleaver, kamyó, large bowl*

1. Combine the cooked chicken and onions in a large bowl. ^A
2. Add lemon powder, salt, hot pepper and water. Adjust to taste, should be more lemony than salty.
3. If using shredded coconut, add it to the mix and adjust to taste. ^B
4. Add more water if you like your kelaguen very moist.

HELPFUL HINTS

- A. The chicken may be cooked using the following methods: boil, bake, bbq.
- B. Crack the coconut in half by using a heavy duty knife to rap at the center of the nut. Rotate the nut in the palm of the hand after each rap. Use a kamyó (kum-dzu) to shred the coconut. Kelaguen is delicious with coconut, though it also tastes great without it. Keep in mind that in the fridge, kelaguen without coconut lasts longer than kelaguen with coconut.

Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.