Vietnamese Chicken Skewers

**Equipment**
- Knife
- Chopping board
- Bowl
- Spoon
- Mortar and pestle
- Grater
- Bamboo Skewers

**What to do:**
1. Compost the hard outer leaves of the lemongrass and slice finely with a sharp knife. In a mortar and pestle pound the lemongrass to a paste, add a little coarse salt to help to grind it.

2. Add the garlic and continue to pound, then add the ginger.

3. Transfer to a bowl and add the lime juice, palm sugar, fish sauce and sesame oil. Mix all together. Set aside.

4. Slice chicken into thin pieces and thread on bamboo skewers.

5. With a pastry brush coat marinade all over chicken skewers.

6. Grill and serve 10 skewers on 3 plates decorated with banana leaves.

**Ingredients**
- 1 bunch of Lemongrass
- 2 cloves garlic
- 1 tspn grated ginger
- 1 Tbspn sesame oil
- 1 Tbspn fish sauce
- 1 kg chicken cut into thin pieces (to put on skewers)
- 1 Lime juiced
- 1 Tbspn grated palm sugar

From The Garden:
- Lemongrass
- Lime