Kanthararom Grilled Chicken -A taste of Local Heritage

Step into the story of Kanthararom Grilled Chicken, a proud symbol of our hometown. Decades ago, Grandma Da — the owner of one of the first grilled chicken stalls here — began selling her flavorful chicken to train passengers. In those days, the train was the heart of travel in Kanthararom, and grilled chicken, affordable and easy to eat on the go, became the traveler's favorite. Vendors would walk through each carriage, bringing the irresistible aroma right to the passengers' seats.

What makes this chicken so special?



Fresh chicken marinated overnight with salt, seasoning powder, garlic, lemongrass, and pepper.



Grilled on sweet bamboo sticks that infuse a unique, smoky aroma.



Perfectly match with papaya salad (Som Tam) and sticky rice.



Today, Kanthararom grilled chicken has found its way into cozy shops as well as roadside stalls — but the taste remains the same: warm, savory, and unforgettable.

So if you've never tried it before, this is your chance!

One bite, and you'll taste not just delicious food, but the spirit of a community that has kept this tradition alive for generations And remember — as long as the trains keep running. Kanthararom grilled chicken will always have a place in our hearts.

Steps and Method for Making Kanthararom Grilled Chicken

Equipment



- Charcoal grill
- Grilling rack
- Knife
- Mixing bowl
- Skewers





Ingredients

for marinating 1 kg

- Chicken meat (breast, thigh or wing)
- Garlic
- Coriander roots
- White peppercorns
- Light soy sauce
- Oyster sauce
- Palm sugar
- Salt
- Vegetable oil





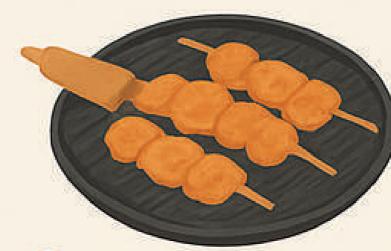
Prepare the chicken



3. Skewer the chicken



Marinate the chicken



4 Grill



Serve



KANTHARAROM CRILLED CHICKEN



Equipment



charcoal grill เตาถ่าน



grilling rack ตระแกรงข่าง



knife มืด



cutting board เขียง



Sauce brush แปรงทาซอส



Mixing bowl ชาม



Skewers ไม้เสียบ



chicken เชื้อไก่



black soy sauce



garlic กระเทียม



seasoning powder ଧଧ୍ୟ



salt เกลือ



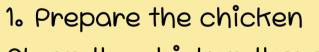
lemongrass ตระไครั



white pepper พริกไทขขาว



soy sauce ซือิวขาว



Clean the chicken thoroughly and cut into strips suitable for skewering.

- 1. ล้างไก่ให้สะอาด หั่นบาวนอเสียบไม้
- 3. Grill the Chicken

Prepare a charcoal grill for the best traditional flavor.

Place the chicken on the bamboo skewer and grill over medium heat, turning occasionally to prevent burning.

Grill until the chicken is golden brown on the outside and fully cooked on the inside.

3. จุดเตาถ่าน นำไก่เสียบด้วยไม้ไผ่ข่าง แล้วคอย กลับด้านเป็นระยะ จนไก่สุก สีเหลืองทอง

Method

Inamedients



2. Prepare the Marinade

Pound garlic, lemongrass, and white pepper until fine. Mix them with soy sauce, dark soy sauce, salt, and seasoning powder.

Leave the chicken to marinate for at least 30 minutes, or preferably overnight in the refrigerator, for a richer flavor.

2. พมักไก่ – ใส่ไก่ลงในชาม เติมผงชูรส เกลือ คลุกเคล้าให้เข้า กัน จากนั้นใส่ซีอิ๊วดำ ซีอิ๊วขาว กระเทียม ตะไคร้ นริกไทยโขลก และผงปรุงรส คลุกเครื่องปรุงให้เข้าเนื้อไก่ แล้วหมักทิ้ง 30 นาที หรือหมักทิ้งไว้ข้ามคืน





THAT THE KANTHARAROM



เรียนรู้บทสนทนาภาษาอังกฤษง่ายๆ ผ่านการซื้อไก่ย่างกันเถอะ!

seller: Good Evening madam, welcome to kanthararom grilled chicken, street food restaurant. can I help you?



Tourist: wow, it smells amazing! what does it taste like?

Seller: It's savory and a little bit smoky.

The skin is crispy, and the meat is very tender.



Tourist: That sounds delicious.

How much is one skewer?

Seller: one skewer is 40 baht, but if you take three skewers, it's only 100 baht.

Tourist: Hmm, that's a good deal.

Do you have anything to eat with it?

seller: Yes! It goes perfectly with sticky rice.

Tourist: oh, interesting! Alright, I'll take three skewers with sticky rice, please.

seller: Great choice! Here you are, three skewers

and sticky rice

Tourist: Thank you so much. It looks delicious.

How much does it cost?

seller: It's one hundred and fifty bath total.

You're welcome. Enjoy your meal!

Tourist: Thanks! I'm sure I will.

