

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



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



1. Prepare the chicken



2. Marinate the chicken



3. Skewer the chicken



4. Grill



5. Serve

มาซื้อไก่ย่างกันเถอะครับ กัน!

Kanthararom Grilled chicken!

เรียนรู้บทสนทนาภาษาอังกฤษง่าย ๆ
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.

