



Braai'd Peri Peri Chicken

Ingredients

- Flat, whole baby chicken (1- 1.1kg max)
- Butter/ margarine
- Salt
- Garlic
- Lemons
- Chilli
- Baby potatoes
- Olive oil
- Rice
- Onion
- Green pepper
- Carrot
- Red pepper

Method

PREPARE THE CHICKEN

- Create a paste with salt, fresh garlic and fresh chillies (crush in mortar and pestle)
- Cut neck off the chicken as well as any fat/ additional skin
- Cut rear end off the chicken!
- Slice chicken through the breast bone to butterfly (if not already a flatty)
- Dislocate drumstick
- Cut gaping holes into joints to flatten chicken more
- Lacerate. Score the flesh
- Place paste on chicken and inside scores
- Massage chicken to rub paste in
- Leave to marinade at least 2-8hrs, but 24 hours if possible.

BRAAI CHICKEN

- Place chicken on braai skin first
- Braai until skin has browned then baste with lemon-butter mix (250g melted butter and juice of 1 lemon)
- If you would like peri peri, add finely chopped chillies to the lemon-butter mix.



Before serving drizzle the left over lemon-butter sauce on chicken

“MOER” POTATOES

- Wash baby potatoes and place in oven dish
- Sprinkle a little salt
- Oven bake on 180 until brown

SAVOURY RICE

- Cook rice
- Wash rice to rid of excess starch (approx. 5 times)
- Fry 1 chopped onion, 1 garlic clove, salt in oil
- Add chopped green pepper, red pepper, carrots (anything you want)
- Mix in 1 tsp of mixed herbs
- Mix into cooked rice
- Add fresh parsley