



## **PIRI PIRI CHICKEN** *(serves 4)*

Recipe by KATHRYN JOEL

*2 game hens, or 4 whole chicken legs (skin on, bone in)*

### Marinade

*Juice of 1 lemon*

*2 cloves garlic, peeled and grated*

*2 tsp salt*

### Piri Piri Basting Sauce

*2-3 red Thai chilis (depending on your spice preference)*

*2 cloves garlic, peeled and grated*

*Juice of 1 lemon*

*2 tsp sweet paprika, or use smoked if you prefer*

*1/4 cup olive oil*

*Pinch of sugar, to taste*

*Salt and pepper, to taste*

### To Serve

*Optional, Piri Piri sauce (recipe below)*

*Optional, Tomato and Mint Salad (recipe below)*

*Optional, Potato Wedges (recipe below)*

*Parsley, to garnish*

*Lemon wedges*

- Preheat your oven or BBQ to 400 F. If using a BBQ, prepare it for indirect cooking at 400 F.
- If you are using game hens, use a pair of kitchen scissor or sheers to cut out the backbone, then break the breast bone using the heel of your hand.

- In a small bowl, combine the lemon juice and garlic for the marinade. Rub this onto the chicken / game hen, then season with the salt and set aside at room temperature.
- Meanwhile, chop the chilies and peel the garlic for the Basting sauce. If you prefer a milder baste, you can remove the seeds and membranes from the chilies.
- Add the chilies and garlic to a mini blender, or a mortar and pestle, then add the lemon juice and blitz to a purée.
- Add the paprika and olive oil, and blend, then season with salt and pepper and sugar (optional).
- Roast the chicken / game hen in the preheated oven, or indirectly on your grill, for until you reach an internal temperature of 165 F (legs) or 160 F (hen breasts).
- Meanwhile, if you are cooking indoors, heat a ridged grill pan to medium high, or plan to use your broiler.
- Brush the chicken / game hen with the Piri Piri marinade, and finish on the direct grill on your BBQ, or in a ridged grill pan / under your broiler, for about 2 minutes a side until browned and starting to char.
- Rest for a few minutes before serving with (optional) Piri Piri Sauce and lemon wedges, garnished with parsley leaves. NOTE: you can add leftover Piri Piri marinade to your sauce.

### **PIRI PIRI SAUCE** *(optional)*

Recipe by KATHRYN JOEL

*1 red bell pepper*

*6-8 red chili peppers, such as fresnos or long red chilis (add a Thai chili or two, chopped, for a hotter sauce)*

*2 cloves garlic*

*1/2 to 3/4 cup extra virgin olive oil, or as needed*

*Red wine vinegar, to taste, or use lemon juice*

*sea salt to taste*

- Char the peppers over a gas flame, or on your gas grill, until blackened all over. Alternatively roast them in a 400 F oven.
- Transfer to a bowl, covering with plastic wrap, and set aside for 20 minutes or so.
- Now remove the skins, stems and seed and transfer to a food processor. Process to a purée, adding the olive oil.
- Season with red wine vinegar and salt, to taste.

## **TOMATO & MINT SALAD**

Recipe by KATHRYN JOEL

*1 bag or box multi coloured cherry tomatoes, or use sliced heirloom tomatoes*

*1 clove garlic, crushed*

*juice and zest of 2 lemons, or to taste*

*100 ml olive oil*

*handful of fresh mint, leaves picked*

*salt to taste, we like to use Maldon sea salt*

*freshly ground black pepper*

- In a mason jar, combine the garlic, lemon juice, lemon zest, olive oil and salt to taste.
- Cover and shake vigorously to emulsify.
- Dress the tomatoes with the dressing and serve, finished with the salt and pepper, and freshly picked mint leaves.

## **GRILLED POTATO WEDGES** *(serves 6-8)*

Recipe by BROOKE BABYAK

*1/4 cup olive oil*

*1 tablespoon smoked paprika*

*3 tablespoon kosher salt*

*1 large clove garlic, peeled and crushed*

*2 tablespoons chopped fresh rosemary, or more to taste*

*2 tablespoons chopped fresh thyme, or more to taste*

*4 russet potatoes, each cut into 8 wedges*

*freshly ground black pepper to taste*

- Combine olive oil, crushed garlic, chopped rosemary, and chopped thyme in a covered container; let stand for up to 2 hours, for flavours to infuse.
- Preheat an outdoor grill for medium-high heat and lightly oil the grate.
- Put potatoes in a large saucepan and pour in enough salted water to cover; bring to a boil; cook over medium-high heat until mostly tender, 8 to 9 minutes. Drain potatoes and transfer to a bowl.
- Remove garlic from the olive oil mixture and discard. Pour oil over potatoes, sprinkle with garlic, salt and black pepper, and toss to coat.
- Place potatoes skin-side down on the grill over direct heat; reserve remaining oil. Grill for 10 minutes; move potatoes to indirect heat until completely cooked, 5 to 10 minutes. Transfer to a serving bowl and drizzle remaining oil over potatoes.

## **EQUIPMENT**

Cutting boards and knives

Measuring cups and spoons

BBQ or sheet pan lined with parchment and ridged grill pan or broiler

Food processor

Mini food processor / mortar & pestle

Bowls

Mason jar