



## **CHICKEN SPIT ROAST RECIPES**

**Volume 2**

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## SWEET PAPRIKA CHICKEN SKEWERS

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### Ingredients

- 2kgs diced chicken (cut into 1 inch thick cubes)
- 2 tablespoons salt
- 2 tablespoons pepper
- 2 tablespoons sweet paprika
- 2 tablespoons oregano

### Method

Mix the all ingredients in a bowl and allow to stand for 1 hour prior to skewering.

Skewer the chicken and place over a bed of charcoal.

If you do not have a motorised rotisserie skewers cooked over a charcoal BBQ will suffice. Just remember to turn after 5 minutes.

### Cooking time:

Approximately 10 minutes



Pictured Above: In just a couple of minutes, the chicken will begin to change colour

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## SALT AND PEPPER ROAST CHICKEN WITH BACON & ONION STUFFING

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### Ingredients

- 2 kg chicken
- 100g diced bacon
- 1 large diced onion
- cloves of garlic cut into quarters
- 15g salt
- 10g freshly ground pepper
- 50g melted butter

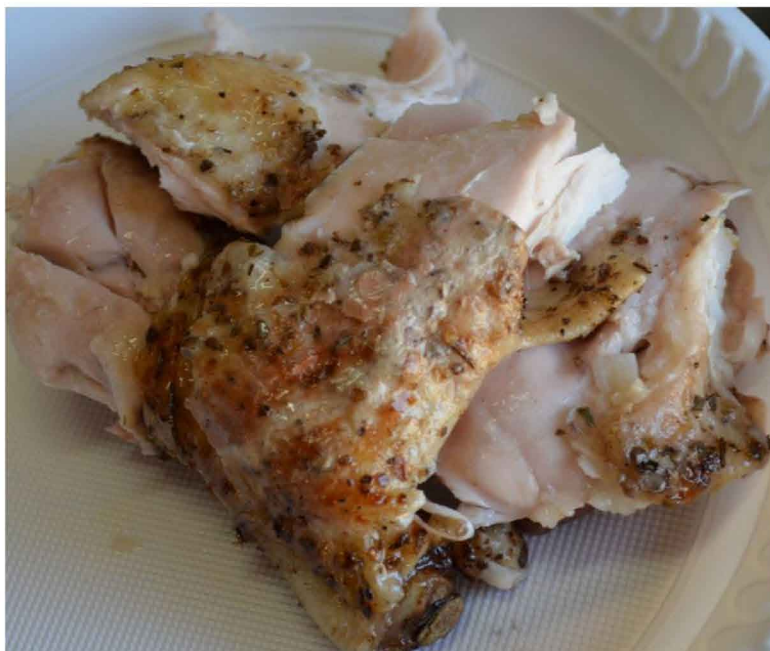
### Method

Stuff the inside of the chicken with the bacon, onions and garlic.

Baste the outside of the chicken with the melted butter and sprinkle the salt and pepper on the outside of the chicken

### Cooking time

Approximately 1.5 hours



Pictured Above: The colour of the chicken will turn a very light pink as it takes some of the colour from the bacon stuffing.



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## ROAST CHICKEN WITH BACON AND CHICKEN LIVER STUFFING

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### Ingredients

- onions- diced
- 150g chicken livers- chopped
- 200g bacon pieces,- diced
- large handful of Thyme, finely chopped
- large handful of Rosemary, finely chopped
- 1.5kg whole chicken
- 100ml Olive oil

### Method

Mix thyme and rosemary together

Mix the chopped onions, livers, bacon and half of the herbs mixture together.

Push the stuffing into the cavity of the chicken and secure the open ends using a trussing needle and kitchen string.

Mix the olive oil and remaining herbs together and baste the chicken regularly.

### Cooking time

2hours



Approximately

Pictured Above: Carving the roast chicken

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## ZESTY CITRUS ROAST CHICKEN

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### Ingredients:

- 2 x 1.5kg chickens
- 1 cup dry white wine
- 1 cup olive oil
- 1 large Spanish onion, peeled and diced
- 2 teaspoons minced garlic
- 1/2 cup carrots, peeled and diced
- 1 teaspoon salt
- Rind from 2 lemons, juice from 1 lemon.
- Rind from 2 limes, juice from 1 lime.
- Rind from 2 oranges.
- 1/2 cup soy sauce
- 2 teaspoons chilli oil

### Method:

Mix garlic, salt, rind, juice, soy sauce and chilli oil together. Insert onion and carrot into the cavity and allow meat to marinate in this mixture for at least 4 hours.

Mix white wine with olive oil and use this mixture to baste every 15 minutes.

### Cooking time:

Approximately 2 hours



Pictured Above: Almost ready for carving

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## GARLIC AND OLIVE ROAST CHICKEN

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### Ingredients

- 2 x 1.5 kg chicken
- 2 heads of garlic finely chopped
- ½ teaspoon ground pepper
- 1 teaspoon salt
- 2 teaspoons oregano
- 1 teaspoon finely chopped rosemary
- 100g chopped kalamata olives

### Method

Sauté the garlic and olives in a frying pan until soft. Combine the garlic and olives with the pepper, salt and rosemary.

Stuff this mixture under the skin of the chicken mostly around the thighs and breasts.

Add salt, pepper and oregano to taste on the outside of the chicken prior to cooking.

### Cooking time:

Approximately 1.5 hours



Pictured Above: Secure the cavity to ensure stuffing doesn't fall out while cooking



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## SWEET CHILLI CHICKEN

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### Ingredients

- 1.5 kg chicken
- 15g oregano (freshly ground is preferable)
- garlic cloves finely chopped or blended in food processor
- 50g sea salt
- 20g freshly ground black pepper
- 40g sweet chilli powder
- 1 large onion finely chopped or blended in food processor
- 100mL lemon juice
- 100mL olive oil
- Sprig of rosemary approximately 15cm in length

### Method

Mix all the above mentioned ingredients except for the lemon juice and oil and allow chicken to marinate. The blended onion should add moisture to the marinade, however if this is too dry, add some olive oil.

Pour the lemon juice and olive oil into a jar and use this mixture to baste the chicken using the rosemary sprig every 15-20minutes.

### Cooking time:

Approximately 2.5hours

