



Sovereign™

FULL OF GOODNESS

COOK UP A TASTE OF HOME

with
LEE DURU

RECIPE

**PERI-PERI AND LEMON CHICKEN SERVED
WITH MIELIES / CORN ON THE COB IN
BUTTER (BRAAI PACK OR WHOLE LEGS)**

**COOKING TIME: 45 MIN
SERVINGS: 2**

EQUIPMENT REQUIREMENTS

- Gas braai / open flame grill / braai
- Bamboo skewers / steel skewers
- Whisk
- Basting brush
- Mixing bowl
- Marinating bowl
- Chef's knife
- Tongs

INGREDIENTS

- Chicken wings and legs
- Marinade:
 - 3 x lemons, juice squeezed
 - 1 x onion, diced
 - 1 Tbls paprika
 - 5 x hot red chilli's roughly chopped
 - 2 Tbls whole garlic crushed
- Brown sugar
- Olive oil
- Water
- Salt and pepper

INSTRUCTIONS

- Prepare marinade by adding all ingredients to mortar & pestle and crush.
- Pour sauce over chicken and allow to marinate for 10 min.
- Cooked on open flame grill / braai.
- Baste regularly.
- Turn frequently to avoid burning.
- Cook for approx. 15 min.
- Remove from heat.
- Plate on platter, stacked in layers.
- Garnish with fresh lemon and whole roasted chilli.