

VIERVOETIGE SIAMESE TWEELING-HOENDERBRAAI



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Een hoenertjie met tant doortjie, en een met spare rib marinade uit 'n pakkie en garlic sout en peper.

Tanduri Chicken

Juice of 1 Lemon

half tsp fine pepper

2 Tblsp oil

2 Tblsp margarine

1 1/4 tsp green pounded chillies (I have used red jalapeno)

1 1/2 tsp ginger/garlic

3/4 tsp fine salt

1 tsp crushed cumin

1 tsp crushed coriander seeds

2 tblsp cream

2 drops of red food colouring

Mix oil and margarine and set aside.

Fry cumin and coriander dry for 1 min. Pound until coarse add all other spices chilli and lemon juice and cream, colouring and make a paste, add about a tablespoon of oil mix to make it sticky. Smear chicken and marinate a few hours.

Braai in weber on spit and baste with Oil and margarine mix. Do not braai to long it will be dry(. 45 minutes.

Tie each chicken up by securing the wings and legs with a kebab stick. Push the rotisserie shaft threw both chickens, in a head to head position, push one more kebab stick through both chickens to join them together. This will ensure that the chickens rotate with the shaft.

Hendrey Grobbelaar