

Upside-down Peri Peri Chicken Potjie



SOMETHING DIFFERENT FROM THE TRADITIONAL POTJIES. HERE THE HEAT GETS DISTRIBUTED BY COALS FROM THE TOP, COOKING THE CHICKEN DELICIOUSLY FLAVOURFUL AND CRISP.

INGREDIENTS

- 1 (about 1.2 kg) whole chicken
- 30 ml (2 Tbsp) olive oil
- 1 large onion, coarsely chopped
- 2 cloves garlic, crushed
- 125 g baby marrows or patty pans, sliced
- 2 medium sweet potatoes, peeled and cut into slices
- 3 medium carrots, peeled and cut into slices
- 125 g butternut, cut into chunks
- 60 ml (¼ cup) chicken stock
- 125 ml (½ cup) Spur Peri-Peri Sauce
- 30 ml (2 Tbsp) chopped fresh rosemary or 10 ml (2 tsp) dried
- 5ml (1 tsp) Spur Lemon & Peri Peri Signature Seasoning
- Freshly ground black pepper to taste





METHOD

1. Spatchcock the chicken. Chargrill the chicken on the inside by placing over the flames for 5 - 8 minutes, until starting to brown
2. Place a flat based, medium cast-iron pot over moderate coals. Heat oil and sauté onions and garlic until soft.
3. Start adding vegetables from the softest to hardest - baby marrows, sweet potatoes, carrots and butternut. Mix stock, Spur Peri-Peri Sauce, rosemary, Spur Seasoning Salt, and pepper and pour over chicken.
4. Remove pot from coals and place on a flat surface.
5. Top vegetables with chicken, skin-side towards lid. Rub Spur Chicken Spice over chicken and cover with lid. Stack moderate coals on top, covering lid completely. Leave pot for 1¼ hours. Add more coals if needed. Remove all burnt-out coals from lid before opening and serving.

To spatchcock a chicken

- Use a sharp knife or kitchen scissors to cut the chicken along the centre back, from neck to tail.