

ROSEMARY SMOKED CHICKEN ON A BRAAI

For the foodie that wants to spice things up!

Transform the ordinary braaiied chicken to juicy and crispy skin smoked chicken. You can smoke on any braai that has a lid (like our Heritage Series Classic 570 Charcoal Braai).



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Prep time: 30 minutes

Cook time: 1 Hour

Serves 4 - 6 people

INGREDIENTS

6-8 Chicken pieces

Oak or Cherry Woodchips

Fresh Rosemary sprigs

Marinade or basting sauce

INSTRUCTIONS

1. Using **Megamaster Cherry Woodchips**, soak two handfuls of chips in water or wine for 30 min. This will ensure slow release of flavour without burning the chips to bark.
2. Spice your chicken with **Funky Ouma spices** or basting sauce of your choice. Want to make your own dry rub or marinade, check out our recipe.
3. To smoke on your kettle, the cooking area needs to be divided into sections to create airflow for a strong flow of flavoursome smoke. Using the Indirect cooking method, light up your coals on the one side of your kettle.
4. Close the lid (with the vents open) and get the temperature of your kettle up. When your coals are white and glowing red, you're ready to start smoking.
5. Add your soaked wood chips to the coals.
6. Place your chicken on the opposite side of the coals, on the far edge of the cooking grid.
7. Add a sprig of Rosemary on each piece of chicken for extra flavour.
8. Close the lid (with the vents open) and smoke for 30-35minutes (depending on the size of your chicken).
9. Check on your chicken every now and again but try not to open the lid too often to let all the delicious smoke disappear.
10. Use a thermometer to see if your chicken is cooked or slice a small piece open. If the juice of the chicken runs clear when you squeeze it, your chicken is ready to be served. Make sure there are no more pink sections of meat, especially close to the bone.
11. Dish up with your favourite salads and enjoy.



MEGAMASTER RECIPE TIPS



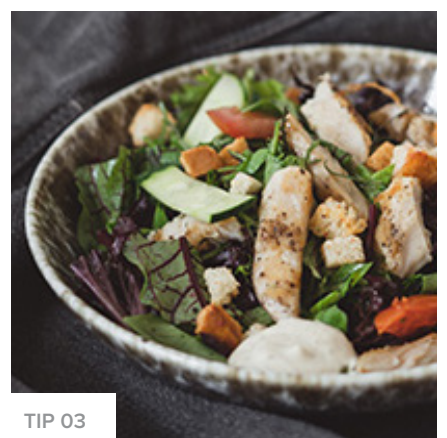
TIP 01

Worried that you might run out of ready coals? While your first batch of coals is cooking your chicken, make a second batch in a **Charcoal Starter** on the side.



TIP 02

Baste the chicken 2 or 3 times as it smokes, for more intense flavour.



TIP 03

Remove the chicken from the bone and make a delicious smoked chicken salad.