givelight COOKING CLUB

LEKKER KITCHEN

This Month's Recipe: **Peri Peri Chicken**

Ingredient List

Gather these before our meeting if you would like to cook along! 😊

For Brine:

1. 4 qts water
2. ¼ cup vinegar
3. 1 tbsp olive oil
4. 4 lemon slices
5. 1 bulb garlic, cut in half
6. 1 serrano pepper, cut in half
7. ½ tbsp salt
8. Fresh thyme (about 4 sprigs)

For Roasting:

1. 1 whole chicken (about 4 lb)
2. 1½ lb baby potatoes, halved
3. 2 onions, cut into thick wedges
4. 1 tbsp olive oil

For Zesty Peri Peri Butter:

1. 1 stick butter, softened
2. 1 tsp grated ginger or ginger paste
3. 1 tsp onion powder
4. 1 tsp coriander powder
5. 2 tsp garlic
6. 1 tsp paprika
7. 1 tsp cayenne pepper
8. 1 tbsp oregano
9. 1 tsp fresh cilantro, finely chopped
10. 1 tbsp salt
11. Zest of 2 lemons

This recipe yields about **4-6 servings.**

Peri Peri Chicken Recipe

Step 1: Make the Brine

In a large pot, stir the water, vinegar, olive oil and salt until the salt dissolves. Add the lemon slices, garlic, serrano and thyme. If you warmed the water, cool the brine completely.

Step 2: Brine the Chicken

Submerge the chicken, cover, and refrigerate for 4–12 hours.

Step 3: Make the Butter

Mash the softened butter with all the butter ingredients until evenly combined. Keep it at room temperature so it stays spreadable.

Step 4: Prepare Chicken to Bake

Preheat the oven to 425°F (220°C).

Remove the chicken and discard the brine. Pat the chicken very dry inside and out, since dry skin is what makes it crispy.

Loosen the skin over the breasts and thighs. Push half the butter under the skin and rub the rest all over the outside. Tuck the zested lemon halves into the cavity.

Step 5: Prepare the Pan

Toss the potatoes and onions with the olive oil and a pinch of salt in a roasting pan. Set the chicken on top, breast-side up.

Step 6: Roast

Roast 60–75 minutes, basting halfway, until golden and the thickest part of the thigh reads 165°F (74°C). Tent with foil if the skin browns too fast.

Step 7: Rest and Serve

Rest 10–15 minutes, then carve. Toss the potatoes and onions in the pan juices and spoon extra juices over the chicken.

Optional Add-On Recipe: **Peri Peri Corn**

Peri Peri Corn Ingredient List

1. 1 bag (16 oz) frozen corn kernels
2. 2 tbsp butter
3. ½ tsp salt
4. 1 tsp peri peri powder
5. 1 tsp dried parsley
6. 1–2 tbsp Lekker Safari Sauce, for drizzling
7. 2 tbsp grated Parmesan
8. 2 tbsp crumbled feta

Peri Peri Corn Recipe

Step 1: Melt the Butter

Melt the butter in a large skillet over medium-high heat.

Step 2: Cook the Corn

Add the frozen corn straight from the bag. Cook 6–8 minutes, stirring occasionally, until heated through and lightly golden in spots. Let it sit for a minute or two at the end for a little char.

Step 3: Season

Stir in the salt, peri peri powder and dried parsley, and cook 1 more minute.

Step 4: Finish

Transfer to a serving dish, drizzle with Lekker Safari Sauce, and sprinkle with Parmesan and feta. Serve hot.