

# Cider Can Chicken



**Serves 4    Prep 4h marinating    Cooking 1¼ - 1½ h    Easy**

## Ingredients

1 medium chicken  
(± 1.5kg)  
1 x 440ml can of  
cider

### Marinade

1 tbsp sea salt  
1 tbsp dark brown sugar  
1 tbsp paprika  
1 tsp dried thyme  
1 tsp mustard powder

### Chimichurri

1 shallot, finely chopped  
a bunch parsley, finely chopped  
1 tbsp dried oregano  
3 tbsp cider vinegar  
3 tbsp olive oil

1. Remove the ends of the drumsticks or 'ankles' of the chicken with a sharp knife as these may get stuck on the bottom of the oven or in the BBQ. In a bowl, mix all the marinade ingredients. Rub over the chicken, inside & out. Marinade for at least 4 hours, or overnight.
2. Heat the BBQ to medium, ± 220C, with either the coals banked up on one side, or one side of the gas burners turned off.
3. Open the can of cider and pour 100ml into a bowl. Put the chicken on top of the can of cider by inserting it into the cavity and pulling the chicken right down, ensuring it is stable.
4. To make the chimichurri, add all the ingredients to the bowl of cider & mix well. Season and pour half into a separate bowl. Leave one in the fridge to chill & keep one next to the BBQ with a brush.
5. Sit the chicken upright **on the BBQ** with the breasts facing away from the direct heat. Carefully close the lid and cook for 45 mins on the BBQ, brushing regularly with the chimichurri. Turn the chicken (BBQ cooking only) towards the direct heat & cook for a further 45 mins.
6. **To oven cook**, heat the oven to 220C/ fan 200C/ Gas 7 and put in a deep roasting tin with scrunched up foil to stabilise the chicken. Baste the chicken with the chimichurri. Be careful of the chicken burning. If necessary lower the heat to 180C.
7. Once cooked, remove the cider can and rest on a plate for 20 mins. Serve with the chilled chimichurri from the fridge.
8. Make gravy by mixing the cider juices with the chicken juices in a pan. Put a tbsp of corn flour in a small bowl. Mix with 1 tbsp water to obtain a thin paste. Add to the cider juices in the pan and bring to the boil, stirring all the time until it thickens. Let simmer for a couple of minutes and transfer to a gravy boat to serve with the chicken.