



Chimichurri Barbequed Chicken with Chargrilled Lemon Cheeks

Serves 4

This Father's Day we have a specially designed barbeque chicken recipe that is perfect for a relaxed, weekend barbeque with family and friends.

TASTE OF FATHER'S DAY FACT

We have re-discovered Chimichurri recently, and think this easy to make, versatile sauce is fantastic when used as a marinade, and a sauce with a range of grilled meat, seafood and vegetables. Our recipe makes a red version of this classic Argentinian sauce, and whilst it is unclear who created it, it is most likely to have been the 'Los Gauchos' cowboys who were famously known for grilling meats and sausages over a wood fire. An alternate story suggests Chimichurri was created by an Irishman named Jimmy McCurry when he was in Argentina helping fight for its independence. Argentinian soldiers found it difficult to pronounce his name and as a result the name 'Chimichurri' was given to the sauce.

INGREDIENTS

- 1 Free Range No.12 Chicken
- 50gm White Onion - peel, halve and roughly chop.
- 2 Garlic Cloves - peel, and roughly chop.
- 1 bunch Coriander - remove roots and discard, rinse and drain stalks and leaves and roughly chop.
- 110gm Red Capsicum - lightly toss with 5ml of olive oil and roast over a BBQ until the skin blisters and blackens. Remove from the heat and allow to cool to room temperature. Remove the blackened skin, stem, seeds and membrane and roughly chop the flesh.
- 125ml Red Wine Vinegar
- 2 tsp Caster Sugar
- 60ml Olive Oil
- To taste - Sea Salt
- As required - Olive Oil Spray
- 2 Lemons - top, tail and remove cheeks.
- 2 tbsp Smoked Spanish Paprika
- ½ tbsp Dried Oregano

METHOD

1. Pre-heat a BBQ to a high temperature.
2. Carefully cut the chicken in half lengthways, along the backbone, and set to one side.
3. Blend the onion, garlic, coriander, smoked paprika, dried oregano, roast capsicum, red wine vinegar and sugar to a smooth puree.
4. Place the puree into a mixing bowl. Add the olive oil, and whisk until it is completely combined with the puree, then season to taste.
5. Place half of the chimichurri in a separate mixing bowl, cover with cling wrap and refrigerate until required.
6. Place the chicken halves, skin side up onto a roasting tray and generously brush the surface of each with the remaining half of the chimichurri marinade. NB: discard any that is left over given it has been in contact with raw chicken.
7. Lightly spray the chicken with olive oil spray.
8. Carefully place the chicken halves skin side down onto the BBQ and sear for 2 minutes or until the skin has lightly browned, then turn the chicken over and repeat the process.
9. Reduce the heat to low. Close the lid of the BBQ and BBQ/roast the chicken for 20 minutes on each side or until the chicken is cooked through.
10. Remove the chicken from the heat, cover with aluminum foil and place in a warm area to rest for 10 minutes.
11. Whilst the chicken is cooking, place the lemon cheeks cut side down on the grill plate, and sear until they are lightly caramelised, then remove them from the heat and set to one side to cool.

TO SERVE

Cut each chicken half into two pieces - breast and wing, thigh and leg, and attractively arrange the pieces of chicken on a serving platter or board. Next to the chicken pieces, place the chargrilled lemon cheeks and a bowl of the remaining chimichurri sauce.