



Raymond's BBQ GOURMET

Selected Recipes

Moroccan Rub Chicken

Ingredients:

- 1 large chicken, cut in half lengthwise. (Cut along the backbone, on either side of it, open the chicken out, cut down the front. Keep the backbone for stock.)
- 2 large onions, sliced
- 2 Tablespoons Moroccan rub
- 2 cloves
- 4 cloves garlic
- 1 Tablespoon brown sugar
- 2 celery sticks, chopped
- 250g Jasmine Rice
- ½ cup almonds or pistachio nuts
- ½ cup sultanas
- ½ cup dried apricots
- 1 lime
- 1 ¼ cups chicken stock
- 1 cup white wine

Put oven on to 170°C. Take three strips of rind off the lemon and the orange. Squeeze the juice over the chicken halves. Put chicken into oven in roasting pan for 15-20 minutes.

Finely slice the rind. Fry onions and garlic in butter. As the onion is nearly cooked add the brown sugar and stir, let it finish cooking but keep stirring. Take off the heat. Add Moroccan Rub, celery and rind from lemon & orange. Stir.

Take chicken out of oven, remove from pan. Put onion mix into roasting pan; add the stock, white wine, rice. Add any leftover butter. Lay chicken on top, skin sides up. Cover with lid or foil, tightly sealed. Set timer for 40-50 minutes.

When you bring out of oven, take chicken off and cut into quarters. Add nuts and dried fruit to rice.

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