

Chicken Cooker Instructions

Please remember to use a cold oven and not to put into a pre-heated oven as clay does not like a sudden change in temperature. When cleaning **do not** put the hot dish into cold water or soak the base for any length of time as it is unglazed.

The chicken cooker is a one pot roast dinner. Half fill the funnel of the cooker with beer, cider, wine or any flavour (liquid) of your choice and place the chicken onto the funnel. Add a piece of lemon, lime or onion into the neck to partly seal it (optional) and brush the skin with a light covering of oil.



Parboiled potatoes plus carrots, onion, parsnips and other vegetables are then mixed with a little oil and added to the dish around the funnel. The chicken cooker is then put into a cold oven, set the temperature to around 180 degrees and leave to cook.



The result is a perfectly cooked chicken – crispy on the outside and moist on the inside with a hint of flavouring from the ingredients in the funnel. It will take less time than in the roasting tray so perfect for a quick roast!

