

Recipes for the Chicken Cooker

Our standard Sunday roast:

1 Chicken – 1.5 to 2kg

Vegetable oil

Salt

Par-boiled potatoes

Sliced Onions

Parsnips

Carrots

Cauliflower florets

Beer or Cider

Method:

Fill half the funnel with the beer or cider

Mix par boiled potatoes with the sliced onions, parsnips, carrots, cauliflower and coat with some of the vegetable oil. Place the mixed vegetables in the base of the dish.

Sit the chicken on the funnel and rub oil and salt onto the skin

Place either in an oven – do not preheat but once the chicken is in turn the temperature to 180 degrees – or on a bbq – use to one side or above the heat source (not directly over a flame) and again heat the dish with the bbq so you do not change the temperature suddenly.

After 30 – 40 minutes turn the vegetables

It will take approximately 1 – 1 1/2 hours to cook.

Once cooked take the chicken off the funnel to rest, any excess juices in the base can be tipped out and saved for the gravy. Stir the vegetables and pop back into the oven to crisp up. If you want to add Yorkshire puddings (as we do!) you can put those in the oven at this stage.

Make your gravy and boil some peas.

Carve the chicken and watch out for the juicy, succulent meat

Serve and enjoy!!

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Indian Spiced Yoghurt Marinade:

1 Chicken – 1.5 to 2kg

1 Cinnamon stick

150ml white wine

6 tbsp natural yoghurt

1 onion sliced

2 tablespoons lemon juice

3 Garlic cloves

1 teaspoon freshly grated ginger

1 tablespoon paprika

1 teaspoon ground cumin

Salt and pepper to taste

1 - 2 tablespoons olive oil (can be a flavoured oil)

A selection of vegetables eg peppers, onions, butternut squash (one of our favourites)

Method:

Prepare the marinade by mixing the spices and blending with the remaining ingredients except the wine, cinnamon stick and vegetables.

Rub the marinade over the chicken and leave in a covered pot to marinate for an hour.

Put the wine and cinnamon stick into the funnel.

Sit the chicken on the funnel and place either in an oven or in a bbq.

Add the selection of vegetables to the base of the chicken cooker

It will take approximately 1 to 1 1/2 hours to cook so sit back with a glass of wine and wait!

Serve with rice or bread or just with the vegetables.

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Lemon Chicken

Squeeze lemons into the funnel and add a sprig of Rosemary

Cover the chicken in a honey and mustard glaze and add the vegetables of your choice to the base.

Spicy Chicken

Add beer to the funnel and cover the chicken in oil mixed with dry spices of your choice. Make a Bombay potato, Sag Aloo, Cauliflower or any Indian dish to cook in the base.

Ratatouille Chicken

Cook the chicken with beer, cider or wine in the funnel and then make up a ratatouille of vegetables for around the base – use plenty of liquid so they don't dry out and serve with crusty bread.

We like using coconut milk as well as yoghurt for marinades as it then drips onto whichever vegetables are cooking in the bottom of the dish thus giving a delicious sauce to add to your meal.

A particular favourite is butternut squash in the base as it's colour, taste and texture work so well with the "wetter" marinades.

Adding any leftover marinade or a sauce to the vegetables and letting them simmer in it works well too.

Take any flavours you like and play around with them – don't forget to send us your recipes so we can try them as well!!!

Other Meats

Any bird - so duck or pheasant and we even cooked a 6kg turkey last Christmas in under 2 hours - we can't be more specific on timings as we were all at the pub! No basting or effort required.

Beef - Use red wine and garlic in the funnel. Cut a cross up into a piece of beef (we used topside) and place over the funnel. Roast vegetables in the dish.

Leg of Lamb - Bone out a leg of lamb and place over the funnel. Use garlic, red wine and cranberry in the funnel

In fact anything you can get onto the funnel will cook beautifully!!!

Cauliflower - Use water and a bay leaf in the funnel. Make some incisions in the cauliflower and then push two skewers into the cauliflower and rest them in the funnel so the cauliflower sits on the top. Paint the cauliflower in oil and Cajun spices (or spices of your choice), place your roasting vegetables around the base and pop it all in the oven. When I did this I roasted for approximately 50 minutes.

A recipe from Den - a happy customer:

Essex Chicken

Half fill the tunnel with Abbot Ale, and put in 2 sprigs of thyme, 2 of oregano, some parsley and a crumpled bay leaf.

Wash and cut potatoes, carrots, parsnip and an onion (I don't peel any of them except the onion). Rub olive oil, salt & pepper into the chicken skin, put the chicken onto the tunnel seal with a piece of a lemon and cook at 200 degrees for 2 hours.

