



# Barbecued Satay Grain Fed Chicken

*Flavours of Indonesia come together on your barbecue*

## Ingredients

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- 1 number 14–17 grain fed Chicken
- 1 can of Coconut Cream
- 1/2 a Lime
- 1 Crushed Stalk of Lemon Grass
- 2 Kaffir Lime Leaf (*Herbies*)
- 1 generous sprinkle of Citrus Siam gourmet salt & pepper (*Tridosha*)
- 30ml light soy (*good quality please, you've gone to all this trouble so far!*)
- 4 Birds eye chili
- Half a jar of Christine Manfield Satay Sauce

## Method

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Combine all marinade ingredients and marinate the poultry (best to cut down backbone), stand for 8 hours. Seal both sides of chicken on the barbecue until coloured. Wrap in foil and slowly bake in barbecue for approximately 40 minutes.

Wonderful with Darriwill Farm Chardonnay on a Sunday afternoon.