

FROM THE COOL
BLACK OYSTERCATCHER
TIP OF AFRICA



Sticky Ginger Spiced Chicken

2t Five Spice Powder
Black Pepper
2T Vegetable Oil
4 Chicken Breasts with
skin on
2 cups Hoisin Sauce
1 Cup Black Oystercatcher
Cabernet Sauvignon
Merlot
3 thumb-sized pieces of
Ginger
2 Garlic Cloves
2T Treacle Sugar
4 Red Chillies
2T Lemon Juice
A Knob of Butter

When we found this recipe we just had to try it and loved it so much that it was a must share.

SERVES 6

Combine the five spice powder, six grinds of black pepper and the vegetable oil, and rub the mixture over the chicken. Place in a ceramic dish and cover with cling film and marinate overnight or at least eight hours. To make the sticky ginger sauce, combine the hoisin sauce, red wine, ginger, garlic, treacle sugar, chillies, lemon juice in a saucepan and simmer for 20min. decant the sauce into a container and refrigerate overnight. Preheat the oven to 200°C. Rub the skin of the Chicken with the butter and brush the sauce all over. Keep basting with the sauce every 15min until your chicken is cooked.

We served our Sticky Ginger Chicken on Cauliflower Mash.

“What is winter without a special heart-warming Roast Chicken recipe?”



www.blackoystercatcher.co.za