



POLLO A LA BRASA

SERVINGS 4

PREP TIME 30 min

COOK TIME 2 hr

INGREDIENTS

- 1 whole chicken giblets removed
- ½ cup plain vinegar
- ½ cup ground ají panca chilli pepper
- ½ cup freshly made garlic paste
- ½ cup dark soy sauce
- ½ cup vegetable oil for the marinade
- Salt ground black pepper and cumin to taste
- 6 large white cooking potatoes peeled and cut into thick fries
- 2 cups vegetable oil to fry the potatoes
- 1 small head iceberg lettuce washed and roughly chopped
- 3 medium tomatoes sliced
- ½ cucumber peeled and sliced

DIRECTIONS

1. Add the dry ground ingredients to the bowl the night before roasting (garlic ground aji panca pepper garlic salt and cumin).
2. In a large bowl, combine all the marinade ingredients (vinegar, soy sauce, vegetable oil, black beer, ground aji panca chilli, garlic, salt, pepper and cumin) and mix well.
3. Place the chicken in a large baking tray or bowl, pour the marinade over it, ensure that all the chicken parts are covered, and leave to marinate overnight in the fridge.
4. Spread the marinade over the chicken one last time and place it in a baking pan, adding 1 inch of water to the bottom of the pan to avoid the chicken drying out. Take the chicken out of the fridge. Preheat the oven for 10 minutes at 390°F and place the tray in the middle of the oven with the chicken. Bake for 2 hours or until cooked, making sure the inside of the chicken is cooked (check with a skewer) and the skin is crispy and nicely roasted.
5. Fry the potatoes in a lot of vegetable oil until golden brown, about 30 minutes before the chicken is ready to come out of the oven. Place a strainer on a plate on a kitchen towel to absorb any excess oil. To taste, add salt.
6. Put the lettuce, tomato and cucumber in the mixture and toss with the salad dressing of your choice.
7. Cut into individual pieces (usually quartered) when the chicken is ready and serve with the french fries, salad, and dipping sauces.



- ½ cup salad dressing of your choice
- 5 tbsp Dipping sauces Mayonnaise, ketchup, mustard and ají chilli pepper dip to serve