

# BARBECUED MARMALADE CHICKEN





## BARBECUED MARMALADE CHICKEN

Preparation time: 20 minutes

Cooking time: 45 minutes

Serves: 4-6

size 20 chicken  
sea salt flakes and freshly ground  
black pepper  
½ cup orange marmalade  
juice of 2 limes  
2 Tbsp macadamia oil

2 cloves garlic, minced  
4cm piece turmeric, minced  
2 Tbsp extra virgin olive oil  
¼ cup golden syrup  
cos lettuce, pickles, grilled flatbread  
and tzatziki to serve

**1 Preheat** oven to 200°C. Use a sharp pair of scissors to remove the chicken's backbone, then pat dry inside and out with kitchen paper. Season generously with salt and pepper.

**2 Combine** the marmalade, lime juice, macadamia oil, garlic and turmeric in a blender, then purée until very smooth. Load half the mixture into a meat injector and inject into the breasts and thighs of the chicken. Set aside for 30 minutes.

**3 Rub** the chicken with extra virgin olive oil, then arrange over a moderate barbecue grill and cook for 10 minutes, turning several times, until well-browned. Transfer to a rack over a baking tray then continue cooking. Stir the golden syrup into the remaining marinade, then begin basting the chicken every 5 minutes, until the chicken is firm to touch and glazed, about 35 minutes. Carve, then serve with cos, pickles, grilled flatbread and tzatziki.