

More than 1 hour

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients

- 1 (about 1.2kg) free-range whole chicken, giblets removed
 - Salt and milled pepper
 - 2 Tbsp (30ml) ground cumin
 - Juice (60ml) and grated peel of 2 limes
 - 1 can (500ml) cider (or beer)
 - 2-3 Tbsp (30-45ml) olive oil or butter
-
- Salad leaves, pickled onions, snacking cucumbers and grilled pita breads or roosterkoek, for serving

Method

1. Prepare a kettle braai with medium-hot coals, taking the top grid off and working on the lower grid. (The bird will be standing upright, so you'll need more space for the lid to close.)
2. Season chicken with salt and milled pepper and rub with cumin and half the lime juice and peel.
3. Place chicken over opened can of cider (or beer if using), inserting into cavity.
4. Place upright over coals and cover with lid.
5. Combine olive oil or butter with remaining lime juice and peel for basting.
6. Braai chicken for 1 hour or until cooked through, basting after 30 minutes.
7. Serve chicken on a platter with salad leaves, pickled onions, snacking cucumbers and grilled pita breads or roosterkoek on the side.

[Browse more braai recipes here.](#)