

Mozambican piri piri chicken

Piri Piri (or Peri Peri) is the Pan-African word for Chillies. The origin of the Piri-Piri Chicken is a mix of Portuguese and African influences. This recipe comes from Mocambique - but the Angolan version is probably quite similar.

Ingredients:

- 1 whole Chicken (or serving sized pieces)
- For the marinade:
 - 4 Tbs. lemon juice
 - 4 Tbs. Olive oil
 - 2 or more fresh red chillies
 - 1 Tbs. salt
 - 1 tsp. fresh crushed garlic

Method:

Rub the chicken all over with the marinade (inside and outside if using a whole chicken). Allow the chicken to marinate for at least an hour, overnight if possible.

Save the remaining marinade after the chicken is done marinating. Cook the chicken on an outdoor grill or broil it in the oven (around 180 - 200°C). Depending on your preference, foil wrap or a rotisserie may be used for a whole chicken. As it cooks, turn the chicken and baste it with the remaining marinade, making sure the marinade is completely cooked after the last basting.

Serve with additional hot sauce (but not the marinade that was used with the raw chicken), rice, bread, or roasted potatoes, and chilled fruit.