

# Jerk chicken

By Shannon Bennet

Serves 6

Chef  
**Shannon Bennett**



## Ingredients

**2kg** whole organic chicken  
**1 can** Coopers XPA  
Lime juice, salt and pepper to serve

### Marinade

**1** red onion (peeled and roughly chopped)  
**2** large garlic cloves  
**1/2 cup** coriander root  
**2** large red chilies (chopped)

**2** kaffir limes (juiced)  
**2** kaffir lime leaves (finely chopped)  
**1/2 cup** EVO olive oil  
**1 tbsp** of coriander, cumin, nutmeg, clove, and cinnamon.

### Tumeric rice

**2** cups of short grain brown rice  
**1** clove garlic (crushed)  
**1** brown onion (peeled and finely diced)

**1 tbsp** curry powder  
**2 tbsp** turmeric  
**1/4 cup** olive oil  
**1/3 cup** pine nuts  
**1/3 cup** of sultanas  
**1L** of water or stock  
**1 cup** frozen corn (optional)  
**1 tbsp** of chopped parsley or coriander (optional)

## Method

### Chicken method

1. Combine all the marinade ingredients in a blender until smooth and light green.
2. Remove the wishbone and neck from the chicken, coat in marinade and leave in the fridge overnight.
3. Fire up the pit smoker to roast (190°C), place the open can of Coopers into the cavity of the chicken and use it to sit the chook upright on a shallow tray.
4. Roast in the smoker for 35 minutes. The beer will steam from the inside as it boils and spill out into the marinade on the tray. Rest for 15 minutes in a warm place. Break the chicken down into 6-7 pieces, place on a platter and season with lime juice, salt and pepper.

### Tumeric rice method

1. Using a rice cooker or pot, sweat the rice, garlic, onion and spices in olive oil for 2-3 minutes.
2. Add the pine nuts, sultanas and stock then bring to the boil with a lid on.
3. Once boiled, turn down to a simmer and cook for 20 minutes or until the stock/water has been fully absorbed.
4. Turn off the heat and leave the lid on for a further 20 minutes to continue cooking using the residual heat. I like to add a cup for frozen corn at this stage and a tablespoon of chopped parsley.
5. Serve with jerk chicken.