

Chicken

Braai (BBQ) | Flame Grill | Oven

Marinade - (2 hours to 24 hours)

Mozambican Marinade & Basting (Slight Garlic & Lemon flavour that will reach the bone).

Preparation

You may choose to pre-cook (steam) the chicken or cook from scratch. The Mozambican Marinade & Basting keeps chicken moist. Pre-cooking does this as well. Poke a few holes into the chicken to allow the marinade to completely saturate the meat.

Turn the chicken over regularly to prevent burning or drying of the meat.

Baste with every turn.

Basting - Brush on that Flavour

No Heat

Mozambican Garlic & Lemon Sauce

Prego Sauce

Lemon & Herb Sauce

Hot

Mozambican Hot Peri Peri Sauce

Mozambican Garlic & Lemon Peri Peri Sauce

Portuguese Peri Peri Sauce

Portuguese Flame Grill Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce

Mild

Mozambican Mild Peri Peri Sauce

Extra Hot

Aged Chilli Sauce

Mozambican Extra Hot Peri Peri Sauce

Top Tip #5050

Add fresh cream (50%) to the Mozambican Peri Peri Sauce (50%) for a real pick me up flavour.

The pessimist sees difficulty in every opportunity.

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STICKY WINGS

Marinade - (2 hours)

Use the Mountain Kingdom Peri Peri Sauce for a bit of a bite or use the Meat Marinade & Basting for a mild, sweetish flavour.

Basting - Brush on that Flavour

Use either Smokey BBQ Sauce or Meat Marinade & Basting.

Top Tip #82631

Best sauce for Chicken Tikka?
Minnies Chilli Sauce



To be yourself in a world that is constantly trying to make you something else is the greatest accomplishment. *Ralph Waldo Emerson*