

Churston Traditional

FARM SHOP

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RECIPES AUGUST 2015

SPICY CHICKEN BURGERS

Ingredients for six to eight. Four large chicken breasts, one large onion, very finely diced, one-inch piece of root ginger, finely grated, two large garlic cloves, crush to a paste with a teaspoon of salt, teaspoon each ground coriander, ground cumin and ground black pepper, half teaspoon each chili powder and turmeric.

Method. Place the chicken in a food processor with the ginger, garlic and seasonings and pulse five or six times. Turn into a large bowl, mix in the onion then form into burgers. Place on baking parchment or greaseproof paper and refrigerate for two hours. Brush with oil and barbecue over a high heat for two minutes then remove to the side and cook for 10-12 minutes until lightly browned on each side. Serve in buns topped with mayonnaise thinned with fresh lime juice.

TANDOORI CHICKEN KEBABS

Ingredients for four. One medium white onion, finely chopped, two or three garlic cloves, finely chopped, one-inch piece root ginger, peeled, and grated, one fresh red chilli, deseeded and finely chopped, teaspoon each ground cumin, ground coriander, garam masala and paprika, half teaspoon turmeric, 200g natural yogurt, juice of half a lemon, sea salt and freshly-ground black pepper, four chicken breasts, four small red onions, cut into wedges.

Method. Put the chopped onion and garlic into a glass or china bowl; add the ginger and chilli, then the dried spices, yogurt and lemon. Add salt and pepper and mix together. Stir in the cubed chicken and chill in the fridge for 3 hours or overnight if preferred. When ready to serve, thread the chicken onto metal skewers or soaked wooden skewers with the onion wedges. Place over the hottest part of the barbecue and cook for two minutes, turning once until the onions are browned and the chicken is cooked through, then move to the side and cook for a further 10-12 minutes, turning frequently. Arrange on serving plates with lime wedges and sprigs of fresh coriander. Serve with a tomato, red onion and coriander salad and warmed naan breads.

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