




Buttermilk Chicken

Try this delicious recipe by the Freshly Blogged winner Sam Taylor

 Less than 1.5 hours **Serves:** 4

Recipe Type: Mains

Main Ingredient: Chicken

Ingredients

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8 PnP chicken thighs
.....
10 tbsp PnP vegetable oil
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Marinade

500 ml low fat buttermilk
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4 cloves PnP crushed garlic
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7 ml PnP smoked paprika
.....
1 large lemon, Juice and grated peel
.....
30 ml honey
.....
60 ml PnP mixed herbs
.....
1 dash PnP salt
.....
1 pinch milled black pepper
.....

Method

At home:

- Whisk marinade ingredients together and stir in herbs. Season.
- Place chicken in a sealable bag and pour in buttermilk marinade.
- Seal bag and marinate chicken in the fridge overnight.

At the campsite:

- Remove chicken pieces from marinade and shake off excess.
- Heat a cast-iron pot over coals.
- Heat oil and lightly brown chicken on both sides.
- Add remaining marinade, stir and cover with lid.
- Cook over medium coals for about 25-30 minutes or until chicken is cooked through.