

3 Festive Meats on the Weber

Beer Can Roast Chicken

Ingredients:

- One free-range chicken
- 1 - 2 tsp smoked paprika
- 3 tbsp olive oil
- 1 lemon, juiced
- Salt and pepper to taste
- 1 can of beer

Method:

1. Approximately 30 minutes before cooking, rub your chicken with smoked paprika, olive oil, lemon juice, salt and pepper.
2. Leave some of the oil for basting.
3. Shift the prepared coals to the sides of the Weber to avoid too much direct heat.
4. Place an opened can of beer halfway into the chicken cavity, place the chicken upright on the grid and close the lid. Cook for about 60 minutes, basting occasionally with the oil while roasting. (Work on 20 minutes per 450g plus an extra 15 minutes.)
5. Remove the roast chicken from the Weber and allow it to rest for 10 minutes before carving.
6. Serve & ENJOY!

Chutney-basted Gammon

Ingredients:

- 1.5kg uncooked gammon
- 1 litre apple juice
- 2 litres water
- Whole peppercorns
- Bay leaves (optional)
- ½ cup chutney
- ¼ cup crushed pineapple, drained
- Olive oil
- Sliced pineapple rings
- 1 tbsp honey

Method:

1. Place the gammon in a large pot with the apple juice, water, peppercorns and bay leaves. Boil for 1.5 hours. Drain and set aside to cool.
2. Score the skin slightly in a criss-crossed manner to create a diamond pattern.
3. In a mixing bowl combine the chutney, olive oil and crushed pineapple. Use this mixture to baste the gammon.

4. Move the coals to the sides of the Weber and place the gammon into the center for 15-20 minutes with the lid on.
5. Baste once or twice during cooking until the gammon is slightly charred and sticky.
6. Drizzle the sliced pineapple with honey and grill on the braai with the gammon for about 4 minutes, until caramelised.
7. Slice the gammon and serve with grilled pineapple pieces.
8. Serve & ENJOY!

Leg of Lamb Cooked in a Salt Crust

Ingredients:

- 1 large leg of lamb (bone in) weighing about 2.2kg
- 6 cloves of garlic, halved lengthwise
- 2 tbsp olive oil
- 6 cups coarse salt
- 5 egg whites (just a bit more than ½ cup)
- 4 sprigs rosemary, chopped
- Salt and pepper, to season

Method:

1. Evenly pierce lamb 12 times with a small paring knife. Insert garlic cloves into the meat.
2. Season drizzle the lamb with olive oil, season with salt and pepper and sear over hot coals until brown, about 3 minutes per side.
3. Combine the salt, egg whites and rosemary. Place about ¼ of the salt mixture in the bottom of a foil roasting tray. Top with the leg of lamb and press the remaining salt mixture onto the lamb to form a crust.
4. Move the coals in the weber to the sides and place the leg of lamb into the centre.
5. Close the lid and braai for 35–40 minutes, depending on how you like the meat cooked. Remove part of the salt crust and cut into the meat to see if it is cooked to your liking.
6. Set aside to rest for 5 minutes before breaking and brushing off the salt and serving. ENJOY!