

COOKING CHICKEN IN SAČ -PEKA

A very simple and quick preparation of a tasty meal. Cut vegetables and arrange at the bottom of the tray. Add two whole chickens (average weight) and any additional separate chicken pieces (please see image). Rub the meat with duck fat and smear with mustard and herbs of your own choosing (Chilly pepper recommended).



Check the meal after approximately 60 minutes and at this stage pour lukewarm beer over the meat. Repeat the same after a further 30 minutes. Reduce the quantity of hot coal relative to the amount used when cooking larger pieces of meat. It is very important that you place pieces of firewood under the food tray which will produce sufficient quantity of smoke through burning.

INGREDIENTS:

- 2-3 kg of chicken
- 2 kg potatoes
- 1 kg sweet potato
- onion
- carrot
- vegetables optional
- chilly paper
- lukewarm beer

PREPERATION TIME:

15 minutes

COOKING TIME:

2 hours

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