

# Coopers Mild Ale Brine Chicken

## Ingredients

### To Brine

- 4 bottles of Coopers Mild Ale, 375mls
- 1 large free-range chicken, back bone removed and butterflied or spatchcocked. Get your butcher to do this for you if unfamiliar.
- 100g of salt
- 100g of sugar
- 10 bay leaves
- 20 peppercorns
- 500mls water

### To Cook

- Salt
- Pepper
- Dried oregano
- 1 lemon
- Olive oil

## Method

Combine all the brine ingredients except the chicken and beer in a saucepan. Heat the brine until the salt and sugar have dissolved. Remove from the heat and stir in the beer. Allow the mixture to cool then add the chicken and leave in the fridge for between 8 and 12 hours.

Remove the chicken from the brine, discard the brine and rinse under cold water. Dry with paper towel and then place on a baking tray in the fridge for 3 hours to dry the skin.

30 minutes before cooking, light the charcoal.

When the charcoal is ready, sprinkle the chicken with a pinch of salt, pepper and dried oregano. Drizzle with olive oil and place skin side down on the charcoal grill. Cut the lemon in half and place on the grill with chicken. Turn chicken every 5 minutes until cooked through, this should take 15-20 minutes. Remove and rest the chicken before serving.

Serve with the roasted lemon, a crisp green salad and some cold Coopers beer.



The Coopers logo, featuring the word 'Coopers' in a stylized, red, cursive font.