



Oven Roasted Chicken Drumsticks served with Saffron Rice Salad and Curry Mayonnaise

An inexpensive but tasty alfresco dish, this dish comes out of being let down by the summer weather in Scotland.

We all love these crispy, charred chicken drumsticks that you can pick up with your fingers and still have a glass of something in the other. The most expensive ingredient in this dish is possibly the saffron, the most expensive spice on earth and gram for gram more expensive than gold. If your budget really wont stretch to this then a wee pinch of turmeric or saffron powder will work.

The rice is a recipe I have been using for over 30 years given to me by Albert Roux, when I was training with him at Le Gavroche. It really does work but please measure out the ingredients carefully, make sure your oven is preheated and it really is 18 minutes in the oven.

Of course if the sun is shining and you want to bbq the chicken, still cook them in the oven for 15 minutes before finishing them off on the bbq. Another tip about the bbq food, I always pre cook my meats in the oven $\frac{3}{4}$ of the way then finish them on the bbq its quick, easy and everyone gets hot, cooked through safe food.

Ingredients

12 Chicken drumsticks
1 recipe of Saffron Rice
300ml Good Mayonnaise
6 Spring Onions peeled finely sliced
1 bunch of Coriander picked and chopped
1 punnet of Cherry Tomatoes cut into quarters
2 soup spoons large Sultanas
Salt and ground Black Pepper
Sunflower
Dried Chilli flakes
Mild Madras Curry Powder

Method

Marinate the drumsticks with a splash of sunflower oil. Marinate the chicken with a sprinkle of curry powder, a splash of oil and a pinch of dried chilli flakes. Cover and refrigerate. Marinade for 1 or 2 hours.

The Rice

Use a pan capable of going in an oven.

400ml Long Grain Rice

500ml chicken stock

1 bay leaf

2 soup spoons finely diced Onion

25g Butter

Pinch Saffron

Salt and ground Pepper

Method

In a thick bottomed saucepan quickly sweat the onions in the butter without colour for 4 minutes add the rice and saffron and stir well add the stock bring to a simmer add the bay leaf. Season put a lid on the pan and cook for 18 mins at 180o C. When cooked allow the rice to stand for a good 10 mins. Place the rice into a bowl and allow to cool. When cool add the sultanas, tomatoes, spring onions and 2 soupspoons of chopped coriander, taste for seasoning.

The Sauce

2 soupspoons Curry powder

1 teaspoon finely chopped Chervil

100ml Coconut Milk

1 soupspoon chopped Coriander

Pinch Salt

Method

Place all the ingredients in a small saucepan bring to a simmer and cook for 5 mins. Allow to cool. When cooled, mix the sauce with the mayonnaise, a little chopped coriander could be added and a squeeze of lime juice.

The Chicken

Pre heat the oven to 180o C. Place the drumsticks in a roasting tray and roas until golden and cooked about 20mins. Serve hot or warm.

To Serve

Place the drumsticks in a serving dish, sprinkle with chopped coriander.

Serve the rice and mayonnaise on the side.

Wedges of lime could be served with this dish.