



Using whole poussin instead of chicken legs (just cook for another 15 minutes or until the juices run clear)







## POMEGRANATE MOLASSES BBQ CHICKEN

This easy BBQ dish uses pomegranate molasses rather than BBQ sauce to make a sweet and sticky glaze with a delicious fruity, tangy flavour. Pomegranate molasses is made by reducing pomegranate juice until syrupy, and adds a lovely flavour to many dishes (particularly in combination with the

Prep Cook
10 mins 45 mins

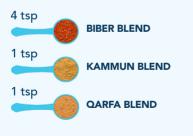
Heat Serves
4
with sides

4 **chicken legs** - slashed through to the bone a few times, or use 2 **sweetheart cabbages** (about 800g total weight) cut in half for a veg/ vegan version

Mezze Leaend spice blends!).

2 **cloves of garlic** - finely grated or crushed

4 tbsp **pomegranate molasses** or use 8 tsp **balsamic vinegar** mixed with 4 tsp **sugar** 



- 1 Light the BBQ or preheat the oven to 200°C/gas mark 6
- Mix 2 tbsp pomegranate molasses with the garlic, 4 tsp <u>BIBER BLEND</u>, 1 tsp <u>KAMMUN BLEND</u>, 1 tsp <u>QARFA BLEND</u> and 1 tsp salt to a smoothish paste, then rub the mixture all over the chicken legs
- Roast the chicken legs on a foil-lined baking tray (or wrap them in foil and cook on a low heat section of the BBQ) for 40 minutes or until cooked through and beginning to char around the edges, turning occasionally
- Drizzle over the remaining 2 tbsp pomegranate molasses then return to the oven or BBQ for 5 minutes or until the legs are glossy, sticky and caramelised around the edges