



ROAST CHICKEN AND STUFFING



HEAT LEVEL 

Enjoy the classic goodness of our Roast Chicken and Stuffing - a timeless favorite featuring succulent roast chicken paired with savory stuffing for a comforting and satisfying meal.

1 Hour 45 Mins

5 Servings

INGREDIENTS

1,3kg whole chicken

Stuffing

3 slices white or brown bread

15ml (1 Tbsp) milk

60ml (1/4 cup) Spur Southern Style BBQ Sauce

1/2 onion, finely chopped

15ml (1 Tbsp) freshly chopped thyme or 5ml (1 tsp)

dried thyme

About 3ml (1/2 tsp) Spur Seasoning Salt

Basting Sauce

60ml (1/4 cup) cooking or olive oil

60ml (1/4 cup) Spur Grill Basting

60ml (1/4 cup) Spur Hickory Basting

30ml (2 Tbsp) water

METHOD

- 1 Wash the inside of the chicken under running water. Place chicken in a large roasting pan.
- 2 Stuffing: Soak bread slices in milk and Spur Southern Style BBQ Sauce until soft. Add all the other ingredients and stuff the chicken. Truss the chicken (close with string).
- 3 Basting: Drizzle half of the oil over the chicken and place in a preheated oven at 180°C for about 15 minutes. Mix remaining oil with the basting sauces and water. Brush the chicken all over.
- 4 Roast further for about 1 1/4 hours, basting frequently. If the chicken becomes too brown, just cover lightly with foil. Roast for about 1 1/2 hours in total, or until the chicken is cooked through and brown.

VARIATIONS

- 1 Substitute Spur Grill Basting with an other Spur basting of choice.
- 2 Roast chicken with any vegetables of choice, such as carrots, broccoli, or potatoes.
- 3 To truss a chicken ensures that the legs and wings get fastened, to maintain an even shape while roasting, but it is not necessary.
- 4 Roast the chicken halfway and then make slight diagonal cuts into the chicken breasts so the basting sauce is absorbed more.

