



Chicken GIBLETS Peri-Peri



Servings: 4
Total Time: 1 hr
Cooking Time: 45 mins



METHOD

Chop the giblets into large bite-size pieces while removing any sinew & fat and sprinkle with barbeque spice.

INGREDIENTS

1kg chicken giblets (or livers)
1 tsp barbeque spice
2 Tbsp light olive oil
½ tsp ground cumin
¼ tsp ground cloves
1 bay leaf
Portuguese Peri-Peri Sauce*, or
bottled peri-peri sauce, to taste
(about 75-150ml)
2 onions, peeled & diced
freshly ground salt & pepper, to taste
100ml dry white wine



Heat the olive oil in a saucepan over a high heat & stir-fry the giblets until browned. Add the cumin, cloves, bay leaf, 2 Tbsp peri-peri sauce & onions. Season with salt & pepper to taste & stir-fry for 5 mins. Add the wine, bring to a boil, reduce the heat & simmer covered for 20 mins. Add additional peri-peri sauce to make a rich gravy at the desired *Chilli Hotness**. Simmer covered for a further 10 mins.

Discard the bay leaf & serve in warmed pasta or soup bowls.

SERVING SUGGESTIONS

* Serve with *Crusty Portuguese Rolls** or ciabatta, and plenty of butter
* Serve in bread bowls made by slicing off the top of bread rolls & removing about two-thirds of the bread inside.

VARIATION

For a tomato based version, add a 400g tin of peeled & diced Italian tomatoes (with the juice) after the wine has been added.

