

Juniper marinated chicken with bacon and juniper cabbage

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RADIO



Ingredients

4 breasts of chicken
20 or so juniper berries
A few thyme leaves
A few glugs of rapeseed oil
4 thick, dry cured rashers of bacon
4 spring onions, finely chopped
good salt and pepper
1 spring cabbage or savoy, sliced
a few nobs of butter
zest of 1 orange
½ shot of gin (optional)



Prep Time: 2 hrs/overnight

Cooking Time: 15 mins

Serves: 4

Method

1. Crush the juniper berries in a pestle and mortar. Rub half into the chicken with a trickle of rapeseed oil and thyme, leave to marinade in the fridge for 3-4 hours or overnight.
2. To cook the chicken put a pan on to a moderate heat on the hob and add a trickle of rapeseed oil, then fry the marinated chicken on one side for 2-3 mins until golden then turn over. Cook for a further minute or so turn back over and place in a pre heated moderate oven (170/180 degrees) and cook for 7-10 min.
3. Meanwhile cut the bacon into chunky bits and cook in a pan with a little butter, add the remaining juniper and cook gently, season and add the spring onions and shredded cabbage and cook until just soft. This will keep warm while you rest and carve the chicken.
4. Remove the chicken and rest for a minute or two. Slice and fan onto a warm plate. Add half the zest of an orange to the cabbage and the other half to the pan juices. Add a splash of water or gin to chicken pan to make a wee gravy by deglazing the pan.
5. Serve the cabbage and juniper next to the chicken and drizzle the sauce over the top.