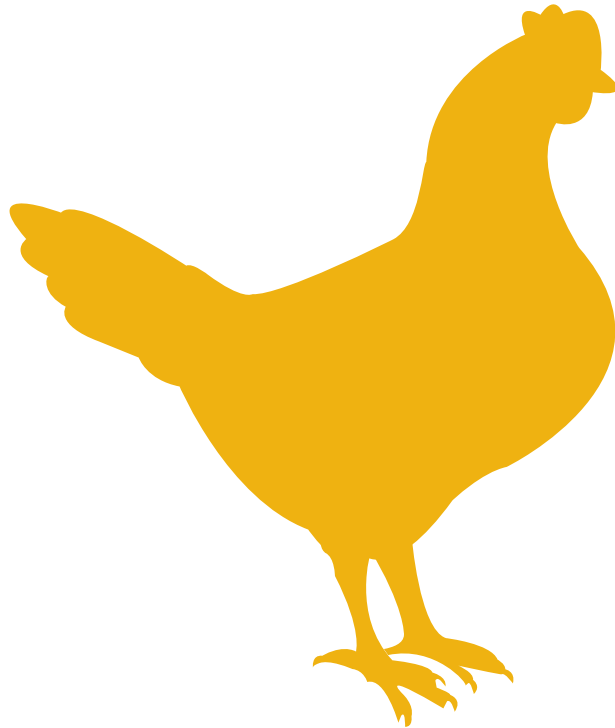


Now you can make your own marinated chicken



We marinate our chicken to keep it nice and juicy. This is (partly) why our sandwiches taste better than factory imitators. If you can be bothered to do the same, here's the recipe!

INGREDIENTS

4 medium sized skinless, boneless chicken breasts

A few drops of Angostura bitters.

3 crushed juniper berries (just flatten whole ones with the back of a spoon)

A generous splash of white wine.

2 sprigs of thyme

1 teaspoon of cider vinegar

2 fresh bay leaves

Salt and freshly ground black pepper

HOW TO MARINATE YOUR CHICKEN

1. Place the chicken fillets in a bowl and cover with the marinade ingredients.
2. Mix thoroughly and leave to marinate in the fridge for at least an hour.
3. Transfer into a pan and just cover the chicken with water.
4. Bring to the boil and gently simmer for ten minutes.
5. Leave to cool and then remove the chicken (put the stock to one side and use it as a base for sauces or soups a bit later).
6. The chicken is now delicious and moist; use it to make your favourite sandwich!



PASSIONATE ABOUT FOOD