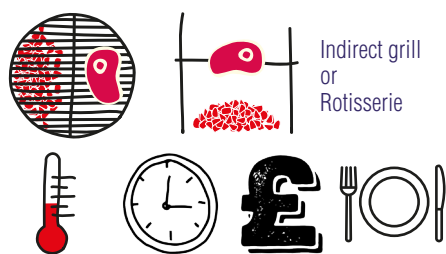


★ U.K. ★ BBQ ★ Week ★



Indirect grill
or
Rotisserie

Final Temp 74°C/165°F
1hr 45 mins
+marinade

£7.50

6 servings

RECIPE

Chicken Doner Kebab



INGREDIENTS

1.8 kg boneless, skinless chicken thighs
3 tbsp tomato puree
4 garlic cloves, minced
Zest and juice of 2 lemons
2 tsp onion granules
2 tsp ground cumin
1/2 tsp ground allspice
1 tbsp fresh thyme, finely chopped
3 tsp salt
2 tsp black pepper
8 tbsp olive oil – Don't be alarmed by this amount, the majority will be left behind after marinating

METHOD

1. Place the chicken in a large bowl and, in a separate bowl, mix the rest of the ingredients together really well. Pour the marinade over the chicken thighs and mix everything together thoroughly. You want every bit of chicken smothered in the paste. Leave to marinate for at least a couple of hours, overnight is best.
2. Set up your BBQ either with a rotisserie attachment, as I've used, or for indirect cooking at 190-200°C/370-390°F.

If you have a rotisserie attach one fork, hold the bar vertically and thread the chicken on from the top, ensure the doner is balanced. When all the chicken has been threaded on, slide on the second fork and make sure both are tightened up snugly against the chicken.

If you're not using a rotisserie, you'll need 6 large metal skewers. Take 3 of the skewers and lay them side by side. Thread your chicken onto the skewers so that you have one central skewer and one either side. When all the meat is threaded on, insert the remaining skewers from the opposite end, securing everything together.
3. Place the chicken on the rotisserie and cook, lid on the BBQ, until the internal temperature reaches 165°F/74°C. It usually takes around 1 hour 45 minutes, however cooking times will vary depending on the size of your chicken thighs. Check the internal temperature after 1 hour, and then every 15 minutes after that until the food is safely cooked. If you feel it's browning quicker than you'd like, wrap a piece of foil loosely around the meat – the chicken should be cooked all the way through but not over-cooked and dry.

If using the indirect cooking method on your grill, set the meat on the cool side of the grill and place the lid on. Turn the doner over every 20 minutes until you achieve the correct internal temperature. You can finish it off over the coals to get some nice crispy bits.
4. Serve it sliced straight off the spit into flatbreads stuffed with salad and your favourite sauce.

If you fancy making your own flatbreads please download the accompanying recipe.

Recipe from [Chillin N Grillin](#)