

What are the things you're missing most during lockdown? Seeing Friends? Family? Going to Meadowhall when you feel like it? Or is it a 'Cheeky Nandos', KFC, or a Big Mac? Well miss it no more for we can help with that! Here are a few recipes to get your mouth watering and your taste buds popping!



Cheeky Chicken (Nandos cheat)

Ingredients

8 Chicken thighs or drumsticks

For the Marinade

Juice of 1 lemon

2 tbsp olive oil

2 tsp Paprika

2 tsp Chilli flakes (less if you don't like too spicy)

2 cloves Garlic crushed

2 tsp Dried oregano

2 tsp Dried basil

2 tbsp fresh parsley finely chopped

1 pinch Sea salt and black pepper

Instructions

- ♦ **Put all the marinade ingredients in a bowl and mix really well.**
- ♦ **Put the chicken in to a large bowl and add the marinade. Mix well. Put in the fridge for 30-60 minutes or longer if you have the time.**
- ♦ **Put in a baking dish or onto a baking sheet.**
- ♦ **Put in a preheated oven at 220°C/425°F/Gas 7 and bake for 40 minutes, or until the chicken is cooked through .**



Kopy Kat Chicken (KFC Cheat)

Ingredients

4 chicken thighs and 4 chicken drumsticks

600g plain flour

200g self raising Flour

4 tbsp paprika

2 tbsp white pepper

2 tbsp garlic powder

1 tbsp ground ginger

1 tbsp mustard powder

1 tbsp celery salt

1tbsp salt

1 tbsp ground black pepper

½ tbsp of oregano

½ tbsp thyme

3 egg whites

Drop of milk

Sunflower oil to deep fry

Instructions

- ♦ Make sure that your chicken, eggs and milk are all at room temperature
- ♦ Mix the flours and all the spices together in a bowl
- ♦ Mix the egg and milk together in a separate bowl
- ♦ Dip each chicken piece into the flour and spice mixture to lightly dust, remove from the flour and place on one side
- ♦ Then dip each piece of floured chicken in the egg mixture, shake off any excess then put back into the flour mixture to coat
- ♦ Place in a deep fat fryer for around 15 minutes or until cooked through



Grand Mac (Macdonalds cheat)

Ingredients

2 tbsp. vegetable oil
400 g beef mince
Salt and pepper
8 Seeded burger buns sliced into 3
1/4 head of iceberg lettuce finely shredded
2 large gherkins thinly sliced
4 cheese slices
1 onion diced into small pieces

For the Burger Sauce

1/2 cup mayonnaise
2 tablespoons French dressing
4 teaspoons finely chopped gherkins
1 tablespoon finely minced white onion
1 teaspoon white vinegar
1 teaspoon sugar
1/8 teaspoon salt

Instructions

- ♦ To make the burger sauce add all the ingredients into a bowl and mix, refrigerate and allow the flavours to combine for an hour.
- ♦ In a separate bowl, season the beef mince with salt and pepper and form into 8 x 50g balls. Press into a 12cm ring mould to form a thin patty.
- ♦ Place the diced onion into ice cold water. Leave for 10 minutes and then drain.
- ♦ Heat a large frying pan over medium heat and then lightly toast the buns. Put to one side. Add oil to the pan and fry your burgers in two batches, cooking for two minutes per side, until cooked. On four of the patties, place over a piece of cheese for the final minute to allow it to melt a little.
- ♦ To assemble the burgers, spread some burger sauce across the bottom bun. Sprinkle over some of the onions and shredded lettuce then add one burger patty. Top with the second base, more burger sauce, onions and lettuce and sliced gherkins. Finally, top with the second burger patty and bun top.