**COMPETITION STYLE CHICKEN with Corn Casserole**

1. **Purchase required quantity of skin on deboned chicken thighs**
2. **Make brine as below**

* ▢45 g salt 1/3 cup kosher salt (not table salt)
* ▢4 l water divided
* ▢170 g celery 2 sticks
* ▢130 g carrots 2 medium
* ▢110 g shallot or onion, 1 large
* ▢30 g ginger 1 large piece
* ▢25 g garlic 4 cloves
* ▢2 lemons zested and white part removed from the segments
* ▢40 g sugar 3 Tbsp
* ▢9 g thyme handful
* ▢7 g rosemary few sprigs
* ▢5 g whole black peppercorns or whole allspice; 1 Tbsp
* ▢3 bay leaves

**Instructions**

* Select a pot/dish large enough to fit the chicken (and in your fridge). If you're brining a whole chicken, you may need to shuffle around fridge shelves to make it fit.
* Prepare any ingredients you plan to add to the brine. Zest the lemons, removing the bitter white pith (to discard), then chop the remaining lemons in half. Also, rinse and roughly chop the carrot, ginger, shallot, celery, and garlic.
* To prepare the brine mixture, combine half the water and all the brine ingredients in a large saucepan and bring the mixture to a boil, stirring often until the salt and sugar dissolve.
* Once boiling, reduce the heat to allow the mixture to simmer for 15-20 minutes. This will infuse the brine with the various ingredients.
* Remove the mixture from the heat and leave it to cool down entirely. To help it cool down, pour in the remaining water (ice cold).
* Once cooled (make sure the brine is not warm at all) place the chicken breast-side down in the pot, ensuring it's fully submerged (add more water if necessary). Then cover the pot and transfer it to the fridge.

**Brine the Chicken**

* For the best results, leave the chicken to brine in the saline solution for 12 hours (minimum for whole chicken) or between 18-24 hours for optimal results (but no longer than 24hrs). Discard the brine after using it.

1. **Place 20g of butter in each individual portion of a cupcake dish**
2. **Season Thighs with Butchers Axe Woodlands**
3. **Place chicken skin side down in cupcake dish and cook to 165f internal**
4. **Turn so skin side is up and cook until 200f**
5. **Place thighs on mesh rack, pour Fire and Brimstone sauce over the top and return to BBQ for 5 minutes to set**
6. **Remove from BBQ and allow to cool 2 minutes**

**CORN CASSEROLE**

**Ingredients**

**DRY INGREDIENTS**

* ▢2/3 cup (100g) flour\* *(all purpose/plain)*
* ▢1/2 cup (80g) yellow cornmeal
* ▢1/4 cup (55g) white sugar
* ▢1 tbsp baking powder\*
* ▢1/4 tsp salt
* ▢Pinch of cayenne pepper

**WET INGREDIENTS**

* ▢420 g / 14 oz creamed corn
* ▢420 g / 14 oz canned corn kernels - do not drain!!
* ▢2 eggs *, beaten*
* ▢1 stick / 115 g unsalted butter *, melted*
* ▢1 cup (230g) sour cream
* ▢2 tbsp vegetable oil

**Instructions**

* Preheat oven to 325F/165C.
* Whisk Dry ingredients in a bowl.
* Add Wet Ingredients, including all the liquid in the canned corn kernels. Mix well.
* Pour into a 2-2.5 quart / 2-2.5 litre / 8 cup casserole dish.
* Bake for 55 - 60 minutes (standard ovens) or 50 minutes (fan forced / convection), or until set but still a bit jiggle in the centre (it will set when cooled). The top should be a deep golden brown.
* Serve warm or even at room temperature.