

## Durban Chicken

Disney's Animal Kingdom Lodge

Boma

### Ingredients

- 3 Tablespoons Olive Oil
- 1 Small Onion, finely grated
- 3 Tablespoons Garlic, finely grated
- 3 Tablespoons Ginger, finely grated
- 2 Tablespoons Lemon Juice
- 5 Ounces Plain Yogurt
- 6 Tablespoons Durban Spice Mix (recipe below)

### Directions

1. Wash chicken inside and out and pat dry.
2. Blend remaining ingredients
3. Rub prepared chicken with mix thoroughly and marinate for 24 hours.
4. Cook on a rotisserie for 2 ½ to 3 hours.
5. Optionally, oven roast on a rack at 325° for 2 ½ to 3 hours.

### Durban Spice Mix:

- 9 Tablespoons Coriander
- 6 Tablespoons Paprika
- 6 Tablespoons Annatto Seeds
- 6 Tablespoons Salt
- 3 Tablespoons Cumin
- 3 Tablespoons Turmeric
- 1 Tablespoon Black Pepper
- 1 Tablespoon Cinnamon
- 1 Tablespoon Nutmeg
- 1 Tablespoon Cloves

### Directions

1. Finely grind all the spices (or buy ready to use).
2. Mix and store in a tightly covered container.



### DURBAN SPICE MIX

4 oz **DRY RUB**

This mix is an aromatic seasoning great for imparting beautiful color and mild flavor to dishes. Flavors of cumin and nutmeg bring excitement to soups and stews. This North African spice mixture will bring color, flavor and aroma to all your dishes.

(Coriander, Paprika, Annatto, Cumin, Cinnamon, Cloves, Spices)

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