

Spiced chicken parcels

Adapted from Bissell, Frances. *The Times Cookbook*. Chatto and Windus, London, 1993.
Drumsticks are much the best option.

Ingredients

1 Tbs ground black pepper	2 Tbs soy sauce
1 tsp ground Sichuan pepper	2 Tbs rice wine or amontillado sherry
2 tsp grated fresh ginger	1 Tbs vinegar (rice/sherry)
2 tsp clear honey	12 chicken wings, thighs or drumsticks
2 tsp sesame oil	

Method

- Mix all ingredients except chicken to make a marinade. Place the chicken (drumsticks are best for picnic food) in a large bowl and pour the marinade over it. 2-3 hours or overnight covered in the refrigerator.
- Take twelve roasting bags (greaseproof paper is best, but may be difficult to find) — or squares of foil at a pinch — and place a chicken piece in/on each. Distribute the marinade amongst the chicken pieces. Wrap carefully so that the juices will not leak out. Cook at 200°C for 40 minutes, then cool and chill without opening the parcels. Chill on an ice-pack at picnic time and serve for guests to open. There should be a rich jelly.

To accompany

A none-too-subtle rosé or a not-bone-dry cider will be the best accompaniment. Apple juice for those who abstain.