



CHICKEN WITH APPLES

INGREDIENTS:

1 Sokolów chicken
3-4 apples
1 onion
small bunch rosemary
small bunch thyme
few tablespoons olive oil
2 cloves garlic
salt and pepper
100 ml apple juice
1 teaspoon apple vinegar
30-50 ml bison grass vodka

PREPARATION:

1. Prepare stuffing: cut apples into smaller fragments. Chop some rosemary and thyme twigs. Mix the fruit with the herbs, finely chopped onion, olive oil, and garlic cloves crushed with a knife.
2. Stuff the chicken with the stuffing and then stick it on the rotating grill spit. Arrange the wings so that they are close to the body (kitchen string can be used for this). Sprinkle with salt and pepper, then rub in the chopped herbs and olive oil. Grill the chicken for 90 minutes.
3. Mix the apple juice with apple vinegar and bison grass vodka. Spread the mix on to the chicken. Repeat a few times.