

**THE HISTORICAL ASSOCIATION
(Canterbury Branch)**

The Historical Association is Incorporated by Royal Charter. Registered charity number 1120261.

THE HUNDRED YEARS WAR AND ITS LEGACY



A public lecture by

JONATHAN SUMPTION, LORD SUMPTION

Historian and former Supreme Court judge

THURSDAY 9 OCTOBER, 7pm

PRECEDED BY AGM AT 6.15pm

**Michael Berry Lecture Theatre, Old Sessions House,
Canterbury Christ Church University, Canterbury CT11PH**

ADMISSION FREE TO HA MEMBERS, ASSOC MEMBERS & STUDENTS; OTHERS £5.00. BRANCH MEMBERSHIP IS £10 PER YEAR. FURTHER INFORMATION: hacanterburybranch@gmail.com / 01227 722476

Roast chicken with Auntie Pauline's marinade

1 whole chicken (1.5–1.7kg),
spatchcocked (ask your butcher
to do this for you or look online
for a tutorial)

Marinade

5 garlic cloves, roughly chopped
15g ginger, peeled and roughly
chopped
50ml light soy sauce
6–7 limes, juiced to get 110ml
55g palm sugar, roughly chopped
(or light soft brown sugar)
75ml peanut (or sunflower) oil
(we like Lion peanut oil)
1½ tsp hot chilli powder
4 tsp ground coriander
30g coriander: stems roughly
chopped (20g), leaves roughly
chopped to serve (10g)
150ml coconut milk
25ml fish sauce
salt

As with all the best aunties, Auntie Pauline wasn't really an auntie. She was a friend of Helen's family who migrated to Australia from Malaysia at the same time as them. They would meet in the park, play cricket and barbecue meat on the public grills. What was being grilled varied – chicken wings or thighs were a favourite, prawns also – but the marinade was too good to change. Make more of the marinade than you need, if you like: it freezes well for future use. Serve this with a big, green salad, some pak choi or the pineapple slaw suggested on the next page also works really well.

Serves 4

Place all the ingredients for the marinade in a blender or food processor, along with $\frac{3}{4}$ teaspoon of salt. Blend well, until completely smooth. Place the chicken in a large container, for which you have a lid, pour over the marinade and leave in the fridge overnight. Turn the chicken once or twice as it marinates, so that all sides get coated.

Preheat the oven to 185°C fan.

Place the chicken, along with half the marinade, in a roughly 24cm x 32cm baking dish or tray. Roast for 30 minutes, basting once or twice. After 30 minutes, spoon over the remaining marinade and continue to cook for 25–30 minutes. Turn off the oven but leave the chicken inside to rest for 15 minutes, with the oven door slightly open.

Transfer the chicken to a serving dish and pour the roasting sauce into a serving jug. Sprinkle the coriander leaves over the chicken and serve, with the sauce alongside.