

# Grilled Chicken Breasts with North African Spice Paste

Servings : 4

Amount	Measure	Ingredient - Preparation Method
8		2 inch long dried hot red chiles
2	tablespoons	coriander seed
1	tablespoon	cumin seed
1	tablespoon	caraway seed
2	tablespoons	garlic - minced
1	tablespoon	black peppercorns
2	teaspoons	kosher salt
5	tablespoons	olive oil
4	large	chicken breast halves with skin and bone

Prepare grill for direct heat cooking with med-hot charcoal.

Coarsely grind chiles, spice seeds, garlic and peppercorns in grinder, then stir together with salt and oil in a bowl to form a spice paste. Rub paste all over chicken.

Oil grill rack, then grill chicken, skin sides down first, over coals, turning over occasionally and moving around if flare ups occur, until browned, 4-5 minutes total.

Move chicken to area with no coals underneath, arranging chicken so that thicker sides are closest to coals, then cover with inverted roasting pan and grill, turning chicken over once, until just cooked through, 15 to 17 minutes. Transfer to a platter and let stand 5 minutes before serving.