

Grilled Chicken Moroccan Style

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	cup	olive oil
1/4	cup	red wine vinegar
3	tablespoons	ground cumin
1 1/2	tablespoons	ground coriander
2	teaspoons	ground cinnamon
2	teaspoons	salt
2	teaspoons	sugar
1/4	teaspoon	cayenne pepper
4	large	chicken breast halves with skin and ribs - cut crosswise in half
4		chicken legs
4		chicken thigh
1/4	cup	parsley - minced

Whisk first 8 ingredients in large glass baking dish. Add all chicken, turn to coat. Cover with plastic wrap; chill 4 to 6 hours.

Prepare BBQ (medium heat). Place marinade-coated chicken on BBQ. Grill chicken until just cooked through, occasionally brushing with any remaining marinade, about 10 minutes per side for breasts and about 12 minutes for the other pieces. Transfer chicken to platter. Sprinkle with parsley.