

Grilled Chicken Piri Piri

Servings : 20

Amount	Measure	Ingredient - Preparation Method
5		lemons - zested and juiced
2		lemons - sliced into wedges
1	head	garlic clove - peeled
4		red chile peppers - seeded and chopped
10		serrano pepper
4	cups	fresh parsley leaves
3	tablespoons	paprika
1	cup	red wine vinegar
2	cups	olive oil
		salt and pepper
7	whole	chicken - each cut into 6 pieces

To a food processor add lemon zest, lemon juice, garlic, red pepper, chiles, parsley, paprika, red wine vinegar and oil. Process to a paste. Season with salt and pepper. Reserve 1 cup of sauce.

Divide chicken into 2 large resealable plastic bags. Divide the marinade into both bags and seal. Turn the chicken around in the bags to distribute the marinade. Place chicken in the refrigerator and let it marinate for at least 1 hour and up to 1 day.

Preheat grill to med-high heat.

Remove chicken from bags with tongs and drain well. Season with salt and pepper. Place on grill, skin side down first, and grill for about 15 minutes on each side turning occasionally until cooked through. Serve with lemon wedges and reserved sauce.