

Grilled Chicken with Board Dressing

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1		dried guajillo or New Mexico chile
1/2	teaspoon	crushed red pepper flakes
3/4	cup	cilantro - chopped
1/4	cup	fresh oregano - chopped
1	teaspoon	finely grated lime zest
1/4	cup	olive oil
		kosher salt
		freshly ground black pepper
4	pounds	chicken - halved, backbone removed
		lime wedges

Toast whole chile in a dry skillet until puffy and darkened, about 4 minutes. Stem and seed. Finely chop and transfer to a small bowl. Add chile flakes, cilantro, oregano, lime zest, and 1/4 cup oil; season with salt and pepper.

Prepare grill for medium indirect heat. Season chicken with salt and pepper and place skin-side down on grill. Grill chicken, turning occasionally, until skin is crisp and browned and 165 in the thigh. About 5 minutes before done, baste with some of the dressing.

Pour remaining dressing onto a carving board and place chicken, skin side up, on top. Let sit at least 10 minutes to reset and absorb dressing before carving. Drizzle with dressing from board and serve with lime wedges.