

Herbed Chimayo Smoked Chicken

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1/2	cup	lemon juice - freshly squozen
1/2	cup	orange juice - freshly squozen
1/2	cup	white wine
1/4	cup	olive oil
1	tablespoon	chimayo chile powder
6	cloves	garlic - chopped
1	small	white onion - chopped
2	tablespoons	honey
1/2	cup	fresh chopped herbs, such as oregano, chervil and parsley
2	teaspoons	salt
4	whole	chicken breast - halved and boned, with skin

A day ahead, puree everything but the chicken in a blender. Put the chicken pieces in a glass dish, pour the herb mixture over the chicken, cover, and marinate in the refrigerator overnight, turning occasionally. When ready to cook, drain the chicken (reserving marinade) and let stand a half hour at room temperature while you prepare smoker. Boil the reserved marinade in a small saucepan for 5 minutes, then remove from heat. Season the chicken with salt and pepper, then slow cook, brushing occasionally with the reserved marinade, for 45 minutes to 1 hour until cooked through.