

Piri-Piri Chicken

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		glaze
3	tablespoons	butter
3	tablespoons	cilantro - chopped
2	cloves	garlic - minced
2	tablespoons	piri-piri sauce
2	tablespoons	fresh lemon juice
		chicken
1/4	cup	cilantro - chopped
1/2	in	ginger - peeled and thinly sliced
1	large	shallot - peeled and quartered
3	cloves	garlic - peeled
1/2	cup	piri-piri sauce
1/4	cup	extra virgin olive oil
1/4	cup	fresh lemon juice
1	teaspoon	coarse kosher salt
1	teaspoon	freshly ground black pepper
4	pounds	chicken - backbone removed, opened flat

Melt butter in small saucepan over medium high heat. Add cilantro and garlic, cook until garlic begins to brown, about 2 minutes. Add piri-piri sauce and lemon juice. Reduce heat to med-low; simmer for 2 minutes.

Finely chop cilantro, ginger, shallot and garlic in processor. Add piri-piri sauce, 1/4 cup oil, lemon juice, salt and pepper; process to blend.

Place chicken, skin side up, on work surface. Using palm of hand, press on breastbone to flatten chicken. Tuck wing tips under. Pour half of marinade into 11x7x2 inch glass baking dish. Open chicken like book; place skin side down in single layer in dish. Pour remaining marinade over. Cover; chill at least 4 hours or overnight, turning occasionally.

Remove top rack from BBQ. Prepare BBQ (med heat). Light charcoal in chimney and pour onto 1 side of rack. Place aluminum container on other side. Place upper rack back on and brush with oil.

Remove chicken from marinade. Arrange skin side up on grill rack above drip pan. Cover BBQ; grill until skin is browned and chicken is 165, turning often. Transfer to platter and pour warm glaze over top.