

Red Chile Marinated Grilled Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	pounds	bone-in, skin-on chicken parts, preferably thighs - trimmed salt
1 1/4	cups	Ancho Chile Sauce
1	tablespoon	olive oil
4	tablespoons	cider vinegar
1/2	teaspoon	ground clove
1/2	teaspoon	ground allspice
1	teaspoon	cinnamon
1/4	teaspoon	ground cumin
		black pepper
1	pinch	dried oregano
1	teaspoon	garlic - minced

Heat oil in a medium sized saucepan on medium heat. Add the chile sauce. Add vinegar, cloves, allspice, cinnamon, cumin, pepper, oregano and garlic. Bring to a simmer for 5 minutes. Remove from heat and let cool.

Sprinkle salt all over chicken. Put chicken in a non-reactive bowl or large freezer bag. Add the marinade, coating all the pieces. Marinade in refrigerator at leasy one hour or overnight.

Remove from refrigerator and prepare grill. Place chicken for indirect heat and cook, covered for 25-30 minutes, turning after 15 minutes.

Or, preheat oven to 350. Place chicken, skin-side up in a roasting pan. Cook for 45-50 minutes.

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Ancho Chile Sauce

Amount	Measure	Ingredient - Preparation Method
2	cups	very hot water
3		dried ancho chiles - stemmed, seeded and torn
3	large	fresh poblano chiles
1/2	cup	whipping cream
1	tablespoon	honey
2	teaspoons	red wine vinegar

Combine 2 cups hot water and ancho chiles in medium bowl. Let stand until chiles soften, about 30 minutes. Drain, reserving soaking liquid.

Meanwhile, char poblano chiles directly over gas flame or in broiler until blackened on all sides. Enclose in paper bag; let stand 10 minutes. Peel, seed and coarsely chop chiles.

Place drained ancho chiles, 1/2 cup reserved soaking liquid, chopped poblano chiles, cream, honey and vinegar in blender. Puree until smooth, adding more soaking liquid by tablespoons if sauce is too thick. Season to taste with salt and pepper.

Yield: "1 1/2 cups"