

Spicy Chipotle Grilled Chicken

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| 1/4 | cup | chipotle chile canned in adobo |
| 3 | tablespoons | olive oil |
| 2 | cloves | garlic - pressed |
| 1/2 | | onion - coarsely chopped |
| 2 | tablespoons | cilantro - chopped |
| 1 | tablespoon | paprika |
| 1 | teaspoon | ground cumin |
| 1 | teaspoon | chile powder |
| 1 | teaspoon | salt |
| 3 1/2 | pounds | chicken - cut into 8 pieces |

Combine chipotle, olive oil and garlic in food processor; puree until paste forms. Add chopped onion, chopped cilantro, paprika, ground cumin, chile powder, and salt. Process until onion is finely chopped. Transfer 1/4 cup mixture to a small bowl, cover and refrigerate. Arrange chicken pieces in an 11x7x2 inch glass baking dish. Spread remaining chipotle mixture all over chicken pieces. Cover and chill overnight.

Prepare BBQ. Grill chicken until cooked through, moving to cool part of grill to prevent burning about 30 minutes, brushing with reserved chipotle mixutre for the last 5 minutes. Transfer chicken to platter and serve.