

Yucatan Chicken Puffy Tacos

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	cup	fresh squeezed orange juice
1/4	cup	fresh squeezed lime juice
2	tablespoons	ancho chile powder
3	cloves	garlic - coarsely chopped
6		chicken thigh
2	tablespoons	canola oil
		salt and pepper
		Peanut Red Chile BBQ Sauce
		Puffy Tacos

Whisk together orange and lime juices, chile powder and garlic in a shallow baking dish, add the chicken thighs, turn to coat and marinate in the refrigerator for 1 to 4 hours.

Remove thighs, season with salt and pepper and grill, 4-5 minutes per side.

Serve with Puffy tacos and sauce.

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Peanut Red Chile BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	canola oil
2	in	fresh ginger - peeled and finely chopped
1 1/2	cups	Mesa BBQ Sauce
2	cups	chicken stock
2	tablespoons	soy sauce
1/4	cup	peanut butter
		salt and pepper

Heat the oil in medium saucepan over medium heat; add the ginger and cook until soft. Increase heat to high, add the BBQ sauce and chicken stock and cook, stirring occasionally until reduced by half.

Whisk in the soy sauce and peanut butter and cook for 5-7 minutes longer. Season with salt and pepper.

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Puffy Tacos

Amount	Measure	Ingredient - Preparation Method
3	cups	corn masa mix
1 1/2	teaspoons	salt
2 1/4	cups	warm water
		vegetable oil

Combine masa, salt and warm water in a large bowl and mix until a smooth dough forms. Pull off pieces of dough and roll them into balls about the size of a ping pong ball.

Cut a quart-sized resealable plastic bag open down both sides to form a rectangle. Use the bag to line the tortilla press. Use the press to make the tortilla.

Pour 2 inches of vegetable oil into a large, deep pot and heat to 350.

Drop a tortilla into the hot oil and, using a metal spatula, repeatedly douse the tortilla with the hot oil until it begins to puff up. Flip it over and, using the spatula, make an indentation in the middle to form a taco shape. Transfer to paper towels to drain.