

Yucatan Chicken with Orange Guajillo Glaze

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		Adobo Rub
4	pounds	chicken - backbone removed
		sauce
2		dried guajillo chiles - stemmed and seeded
1/3	cup	boiling water
		finely grated zest of 1 orange
1	cup	fresh orange juice
3/4	cup	apple cider vinegar
1/4	cup	light corn syrup
1/4	cup	light brown sugar
2	tablespoons	honey
1/2		mango - peeled and chopped, plus slices for serving
1/4	cup	fresh ginger - chopped
1		habanero chile - coarsely chopped
1/2	teaspoon	ground coriander
		salt
		vegetable oil

On a large, rimmed baking sheet, flatten chicken by pressing on breast bone. Sprinkle all over with adobo rub. Cover and refrigerate for 30 minutes to 2 hours. Bring chicken to room temperature before grilling.

In a glass measuring cup, cover the guajillo chiles with boiling water. Cover and let stand until softened, about 15 minutes.

In a medium saucepan, combine the orange zest and juice with the vinegar, corn syrup, brown sugar, honey, chopped mango, ginger, habanero and coriander. Add the guajillos and liquid and bring to a boil. Boil over moderately high heat until reduced by half, about 7 minutes. Transfer the sauce to a blender and puree. Scrape the puree back into the saucepan and simmer over moderate heat until reduced to 1.5 cups, about 15 minutes. Season with salt.

Put chicken on grill skin side down. Grill until charred, about 7 minutes. Turn the chicken over and cook until charred on other side, about 5 more minutes. Turn off half the heat or rake coals to one side, away from chicken. Cover and grill over indirect heat, turning halfway through, until 160, about 1 hour.

Brush half of sauce all over chicken. Flip chicken and set it over direct heat. Grill until richly glazed, about 1 minute. Turn the chicken skin side up and grill until glazed, about 1 minute longer. Let chicken rest for 15 minutes. Serve with remaining sauce and mango slices.

.

Adobo Rub

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	allspice berries
2	tablespoons	black peppercorn
1	tablespoon	cumin seed
1 1/2	in	cinnamon stick - broken
7	whole	clove
2	tablespoons	sweet paprika
1	tablespoon	chipotle powder
1	tablespoon	ancho chile powder
1/4	cup	kosher salt
1/4	cup	sugar

In a small skillet, toast the allspice, peppercorns, cumin seeds, cinnamon and cloves over moderately high heat until fragrant. Transfer to a spice grinder and let cool completely. Grind to a powder and transfer to a small bowl. Stir in the paprika, ancho and chipotle powders, salt and sugar.