

Mexican Honey Lime Grilled Chicken

Serves 6

Ingredients

3 pounds boneless skinless chicken thighs (trim off most of the fat)

For the marinade/basting sauce:

2 tablespoons extra virgin olive oil

3 tablespoons honey

¼ cup fresh lime juice

1 teaspoon finely grated fresh ginger

1 teaspoon cumin

1 teaspoon coriander

1 teaspoon dry oregano

3 medium cloves garlic finely minced

1 teaspoon kosher salt

Instructions:

Combine all marinade ingredients in a saucepan and stir well.

Transfer 3 tablespoons of marinade to a zippered bag and add chicken. Massage bag well to coat all chicken pieces. Marinate for at least 30 minutes and up to 12 hours.

Heat remaining marinade over medium heat till mixture comes to a boil. Continue to cook (watch carefully so that mixture does not overflow pan) until syrupy and reduced to one-half original volume, about 1-2 minutes. Set aside to cool.

If cooking on an outside grill, preheat the grill to medium-high. When hot, add chicken and sprinkle lightly with kosher salt and freshly ground black pepper.

Cook for about 12-15 minutes, turning frequently and basting with the reduced sauce until golden, slightly charred in places and internal temperature reaches 160°.

To cook inside, heat oil in a large sauté pan till almost smoking. Add chicken and sprinkle lightly with kosher salt and freshly ground black pepper.

Cook for about 10 minutes, turning frequently, until golden, slightly charred in places and internal temperature reaches 160°. Brush frequently with the reduced sauce while cooking. (Don't over-crowd the thighs in the pan or they will simmer instead of sautéing. Make in 2 batches if necessary.)

Tent chicken with foil and allow it to rest for 5 minutes before serving.

GUASTELLO'S VILLAGE MARKET

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