

Pollo A La Brasa

Ingredients

7 clv Garlic	1/3 c Soy Sauce
1 T Worcestershire Sauce	4 T Lime Juice
1 t Lime Zest	3 t Dijon Mustard
3 t Honey	2 1/2 t Cumin
2 t Paprika	1 1/2 t Salt
1/2 t Ground Black Pepper	1 T Vegetable Oil
3 lb Chicken Thighs (bone-in,	skin-on)
1 c Cilantro	2 Jalapenos
3 Green Onions (chopped)	1/2 T Aji Amarillo (or chili paste)
1/2 c Mayonnaise	

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Instructions

- 1.Place 6 garlic cloves, soy sauce, Worcestershire sauce, 2 tablespoons lime juice, lime zest, 2 teaspoons mustard, 2 teaspoons honey, 2 teaspoons cumin, paprika, 3/4 teaspoon salt, pepper, and oil in a blender and blend until smooth.
- 2.Place the chicken in a large bowl and pour in the marinade, then move the chicken around to ensure all the pieces are coated. Cover and refrigerate for at least 4 and up to 24 hours. Turn the chicken occasionally to ensure even marinating.
- 3.Heat the oven to 450°F and set the rack in the middle. Line a baking sheet with foil and set a wire rack on top. Remove the chicken thighs from the marinade set them on the tray with a little room between each piece. Drizzle about a teaspoon of the marinade over each piece.
- 4.Roast the chicken until the skin is golden and the temperature at the thickest part reaches 165°F on an instant read thermometer, 30 to 40 minutes.
- 5.Meanwhile, in a blender add the cilantro, jalapeños, 1 clove garlic, 2 tablespoons lime juice, green onions, 3/4 teaspoon salt, 1 teaspoon mustard, aji amarillo, 1 teaspoon honey, and 1/2 teaspoon cumin. Blend until smooth. Add the mayonnaise and blend until just mixed. Taste and adjust with salt or lime juice, as needed.

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6.Remove from the chicken from the oven and let them rest, covered loosely with foil, for at least 5 minutes before serving. Serve the chicken with the sauce and additional lime wedges on the side.