

SPOTLIGHT RECIPE

GRILLED CHICKEN WITH ESCABECHE SAUCE

- Make the seasoning paste first. Place the unpeeled garlic cloves in a skillet and set over medium heat for about 15 minutes, turning frequently until blackened outside and soft inside. Remove, cool, and peel the garlic cloves. Set aside.
- Place the black peppercorns, allspice, cloves, cumin and oregano into a food processor and chop thoroughly. Add the garlic cloves, cider vinegar and kosher salt and puree into a paste. Place in a container and set aside. Heat the grill. Place the chicken thighs in a bowl and scoop 1/2 of the spice paste. Mix until the chicken thighs are well coated.
- When the grill is ready, place the chicken skin-side down and let cook until crispy brown underneath (about 10 minutes). Turn the chicken and continue to grill until done, about 15 more minutes or until the internal temperature of a food thermometer (inserted in the thickest part of the chicken thigh) reads 165 F. Transfer to a baking sheet and keep warm in a low-temperature oven.
- Roast the banana peppers over an open flame until blackened all over; let cool. Once the peppers have cooled, peel, seed and slice the peppers 1/4-inch thick.
- Pour the chicken broth in a small saucepan. Add a pinch of salt and pepper and bring to a boil. Once boiling, take it off the heat and place to the side of the grill. This will be used to baste the chicken.
- Heat the oil in a large skillet over medium heat. Add the white onion and peppers; cook until the onion begins to brown.
- Add the remaining spice paste, the chicken broth, apple cider vinegar and 1/2 teaspoon of kosher salt. Stir to combine and simmer over medium-low heat until 1/2 of the liquid has reduced, about 15 minutes.

Ingredients

Servings: 6

For the seasoning paste

- 12 garlic cloves, unpeeled
- 1 teaspoon whole black peppercorns
- 1/4 teaspoon allspice berries
- 1/4 teaspoon cloves
- 1/4 teaspoon cumin
- 2 teaspoons dried Mexican oregano
- 1 teaspoon cider vinegar
- 1 teaspoon kosher salt
- 6 chicken thighs, boneless

For the escabeche

- 4 banana peppers
 - 2 cups chicken broth
 - Pinch of salt and pepper
 - 2 tablespoons olive oil
 - 1 white onion, large, 1/4 slice
 - 1/4 cup apple cider vinegar
 - 1/2 teaspoon kosher salt
 - 1 teaspoon cider vinegar
 - 1/4 cup red onion, julienned
 - 1/4 cup cilantro, chopped
- Spoon the onions and peppers over the bottom of a large platter. Pile the grilled chicken on top. Pour the escabeche juices over the chicken.
 - Garnish with the julienned red onions and chopped cilantro.