

SPOTLIGHT RECIPE

CHIPOTLE-GLAZED CHICKEN

- Combine all of the dry rub ingredients in a food processor and run until thoroughly blended. Sprinkle and then rub the mixture on both sides of the meat. Cover and refrigerate overnight. Store the remaining rub in a tightly closed jar or container. Place in the refrigerator; it will last several months.
- Take the meat out of the refrigerator and let it sit at room temperature for 15 minutes. Turn on a charbroiler or gas grill to medium-high heat. When hot, coat the grill with nonstick spray. Combine the chipotles and honey to make the glaze. Carefully place the protein on the grill and grill mark for 5 to 7 minutes; brush the chicken with the chipotle glaze and turn over. Brush the chicken with the chipotle glaze again and cook for another 5 minutes.
- Coat a sheet pan with nonstick spray. Heat the oven to 350 F. Place the glazed, grilled chicken on the sheet pan; brush the chicken with the remaining glaze and place it in the oven.
- Cook an additional 15 to 20 minutes or until the internal temperature reaches 165 F. If cooking flank steak, cooking times will vary.
- Serve warm.

Ingredients

Servings: 12 to 16

For the dry rub

- 8 garlic cloves, peeled and roughly chopped
- 2 3/4 cups ground ancho chile
- 2 tablespoons brown sugar
- 1 tablespoon dried oregano, preferably Mexican
- 1 teaspoon ground cumin
- 2 tablespoons ground black pepper
- 1/4 cup kosher salt

For the chicken/flank steak and glaze

- 15 pounds chicken thighs or flank steak
- 2 7 1/2-ounce cans chipotles en adobo
- 1 1/2 cups honey

