

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Smokin' Hot Orange Chicken

Similar to Recipe in Chile Pepper Magazine, December, 2002

Orange sauce in a Chinese dish often denotes significant zest ahead. This version of grilled chicken takes full advantage of that idea...

*8 oz fresh orange juice
juice of one lemon
4 tsp honey
1 Tbsp light soy sauce
1 Tbsp orange marmalade
1 Tbsp light olive oil*

*1 Tbsp ground ginger
1 Tbsp minced garlic
1-2 minced Serrano chiles
1-2 Tbsp chili paste (sambal oelek)
2-4 sprigs fresh rosemary
4 chicken leg quarters*

In a large mixing bowl, combine all ingredients except rosemary and chicken. Stir together until even consistency. Add rosemary sprigs. Wash and pat dry chicken, then place in marinade. Cover with plastic wrap, excluding air above the marinade. Refrigerate at least 4 hours, preferably overnight.

Prepare grill for medium-high, indirect heat. Remove chicken from marinade, but don't shake off excess. Grill chicken for about 90 minutes, turning every 15 minutes and basting with additional marinade. Once meat reaches 180° F (measured in thickest part of thigh) it's time to eat! Serve over rice, with a fresh green salad and a nice white wine for a consummate feast.

Yield: Four servings

Preparation time: 10 minutes, plus marinade resting time

Cooking time: 90 minutes

