



PIRI-PIRI Chicken

1 whole chicken cut into 8 pcs
Salt+ pepper meat, let rest

Marinade:

- 1 bunch cilantro
- 2" piece ginger, grated
- 1 large shallot, rough chop
- 3 ea garlic Clive, about 2 T
- 1/2 cup hot pepper sauce
- 1/4 cup xtra virgin olive oil
- 1/4 cup lemon juice
- 1 t salt
- 1 t pepper

Combine everything in a blender or processor until combined, not fully puréed, but smooth
Marinate chicken 4 hours , Grill on your barbecue or oven bake til thigh meat reaches 165 degrees

Glaze:

- 3 T butter
- 3 T cilantro chopped
- 2 T chopped garlic
- 2T PIRI PIRI or hot pepper sauce (sriracha style)
- 2 T lemon juice
- Salt+pepper

Melt butter, sauté garlic, add lemon and PIRI PIRI, whisk til smooth. Fold in cilantro.
Brush on cooked chicken.

NOTE—*PIRI PIRI* can be purchased at Spanish Table in Berkeley (call first), or ordered on amazon.
For the adventurous it can be made from scratch-/with birds eye chili's.
There are numerous recipes with varying levels of heat on Food+Wine, Epicurious, Bon Appetit.

Have FUN!

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