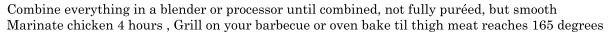


## PIRI-PIRI Chicken

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



## 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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## **POST YOUR PHOTOS!**

Posts a photo of your Piri-Piri and automatically get the *VIP treatment* on your next take-out order at **Revival Bar & Kitchen!**Use #cookinginplaceberkeley

