

Chef from the Hood Recipes



Chef:

Phillip Supnet, Deli Manager

Restaurant:

What's Cooking at Fiesta & Pacific Markets

Recipe:

Yucatan BBQ'd Chicken! with Pineapple & Chipotle Salsa

Mexico's influence on American cooking takes center stage, especially when the grill is employed. Fiesta's Deli Manager Philip Supnet's **Yucatan BBQ'd Chicken with Pineapple & Chipotle Salsa** serves 6 to 8 lucky friends!

Ingredients:

- 2 whole, quartered chickens (Fulton Valley Farm)
- 1 cup orange juice (Clover brand)
- 1/2 cup fresh lime juice
- 1 cup olive oil (Asti Blood Orange or Garlic)
- 1 tablespoon brown sugar (Hain brand)
- 2 tablespoons fresh chopped garlic
- 1 tablespoon chile powder (Los Chileros brand)
- 1 tablespoon achiote paste (or rehydrated dried achiotes & chop)
- 1 bunch cilantro, chopped

Preparation:

Place chicken pieces in a non-reactive casserole dish. In a separate mixing bowl combine the rest of the ingredients & mix thoroughly. Pour marinade over chicken, turning to completely coat. Cover casserole of marinating chicken and refrigerate for at least 6 hours or overnight. Grill chicken over medium heat for 15-20 minutes or until juices run clear when poked with a fork.

Pineapple & Chipotle Salsa

- 1 cored, peeled pineapple & 1 peeled cucumber, both diced small
- 1 peeled red onion & 1 seeded red bell pepper, both diced
- 1 teaspoon fresh chopped garlic
- 1-2 canned chipotle peppers in adobo chopped fine (Embasa brand)
- 1 bunch fresh cilantro washed & chopped
- juice of 2 limes
- 1/2 cup olive oil (Asti brand)
- salt and fresh ground pepper to taste

Place all ingredients in a non-reactive bowl and mix with a wooden spoon until well combined. Season with salt & pepper. This salsa is best prepared at least 2 hours ahead. Great over grilled Yucatan chicken or any fish or meat.