

House on Kahl Road Cookbook Recipe

Chilean Chicken or Ribs

- 3 cloves garlic, roughly chopped
- 1 jalapeno, stemmed, seeded, and roughly chopped
- 4 scallions, white and green parts, chopped
- 1 can chipotle chilies in adobo sauce (7-ounces)
- 3 tablespoons roughly chopped fresh oregano, or 1 tablespoon dried
- 2 teaspoons Spanish paprika
- 1 tablespoon kosher salt, plus more to taste
- 1 1/2 cups red wine vinegar
- 1 cup pure olive oil
- 4 pounds ribs or whole chicken
- Freshly ground black pepper to taste

1. Combine the garlic, jalapeno, scallions, chipotles, oregano, and salt. Mix until well blended.
2. Add spices to blender or food processor and pour in steady stream vinegar, then the oil.
3. Rub meat/poultry with salt and pepper.
4. Place ribs/chicken into resalable plastic bag and pour in half marinade.
5. Toss meat/poultry to ensure coverage and refrigerate overnight.
6. Jar remaining marinade and refrigerate.
7. Prepare grill to medium high heat or oven to 375°.
8. For ribs: Place on the grill or in oven and grill for 15-20 minutes, bake for 30-35 minutes. Baste with reserved marinade and turn frequently for even cooking.
9. For chicken: Wrap chicken in foil and grill/bake for 25 minutes. Remove from foil, baste and turn over after 20 minutes.
10. Baste again and let cook for another 20 minutes until reddish brown and juices run clear.

