

Spiced Grilled Chicken



Ingredients

2 lb. chicken pieces

6 Tbsp. olive oil

2 Tbsp. honey

4 large garlic cloves

2 chipotle peppers in adobo sauce

1/2 tsp. cumin

1/2 tsp. salt

1/2 tsp. black pepper, freshly ground

Cilantro for garnish

Directions

Place chicken in an air-tight container. Puree remaining ingredients in a blender to make marinade and pour it over the chicken. Close and seal the container, then shake and turn it over to coat the chicken. Put in refrigerator to marinate overnight or for at least 2 to 3 hours before cooking.

Remove chicken from refrigerator about 30 minutes before cooking. Grill or bake until done, or it reaches an internal temperature of 180° F. Serve on attractive platter garnished by cilantro.