

Peruvian Roast Chicken with Garlic and Lime

From the episode: *A Latin Celebration*

Serves 4

This recipe calls for a vertical poultry roaster. If you don't have one, substitute a 12-ounce can of beer. Open the beer and pour out (or drink) about half of the liquid. Spray the can lightly with nonstick cooking spray and proceed with the recipe. If the top of the chicken is becoming too dark during roasting in step 3, place a 7-inch-square piece of foil over the neck and wingtips. If habanero chiles are unavailable, 1 tablespoon of minced serrano chile can be substituted. Wear gloves when working with hot chiles.

INGREDIENTS

- 3** tablespoons extra-virgin olive oil
- 1/4** cup fresh mint leaves
- 2** tablespoons kosher salt
- 6** medium garlic cloves , peeled and roughly chopped
- 1** tablespoon ground black pepper
- 1** tablespoon ground cumin
- 1** tablespoon sugar
- 2** teaspoons smoked paprika
- 2** teaspoons dried oregano
- 2** teaspoons finely grated zest and 1/4 cup juice from 2 limes
- 1** teaspoon habanero chile (see note)
- 1** (3 1/2-to 4-pound) whole chicken

INSTRUCTIONS

1. Process all ingredients except chicken in blender until smooth paste forms, 10 to 20 seconds. Using fingers or handle of wooden spoon, carefully loosen skin over thighs and breast and remove any excess fat. Rub half of paste beneath skin of

chicken. Spread entire exterior surface of chicken with remaining paste. Tuck wingtips underneath chicken. Place chicken in gallon-size zipper-lock bag and refrigerate at least 6 hours and up to 24 hours.

2. Adjust oven rack to lowest position and heat oven to 325 degrees. Place vertical roaster on rimmed baking sheet. Slide chicken onto vertical roaster so chicken stands upright and breast is perpendicular to bottom of pan. Roast until skin just begins to turn golden and instant-read thermometer inserted into thickest part of breast registers 140 degrees, 45 to 55 minutes. Carefully remove chicken and pan from oven and increase oven temperature to 500 degrees.

3. When oven is heated to 500 degrees, place 1 cup water in bottom of pan and return pan to oven. Roast until entire skin is browned and crisp and instant-read thermometer registers 160 degrees inserted in thickest part of breast and 175 degrees in thickest part of thigh, about 20 minutes (replenish water as necessary to keep pan from smoking), rotating bird 180 degrees halfway through cooking.

4. Carefully remove chicken from oven and let rest, still on vertical roaster, 20 minutes. Using kitchen towel, carefully lift chicken off vertical roaster and onto platter or cutting board. Carve chicken and serve, passing Spicy Mayonnaise separately.

TECHNIQUE

APPROXIMATING THE FLAVORS OF PERU

Mint

The combination of fresh mint and dried oregano...



Oregano

replicates the clean, faintly woodsy flavor of Peruvian black mint (huacatay) paste.



Two Types

Spicy aji peppers are integral to the marinade and dipping sauce. We replaced the aji with a fiery habanero in the marinade...



of Chiles

and pickled jalapeno in the sauce.



Smoked Paprika

The smoked version of this brick-red powder imitates the wood-fired flavors of a rotisserie.



TECHNIQUE

PASTE IT ON

Distributing the flavorful paste both over and under the skin ensures the best taste, and storing the chicken in a zipper-lock bag helps contain the mess. Be sure to wear gloves when working with chiles.

1. SLIP IT UNDER Loosen skin from over thighs and breast and rub half of paste directly over meat.



2. RUB IT OVER Spread remaining paste over skin of entire chicken.



3. CHILL THE BIRD Place chicken in gallon zipper-lock bag and refrigerate for 6 to 24 hours.



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