

## Peruvian Chicken

- **Prep Time:** 15 mins
  - **Total Time:** 24 hrs 15 mins
  - **Servings:** 4
    - 2 1/2 tablespoons garlic powder
    - 1 tablespoon ground cumin, plus
    - 1 teaspoon ground cumin
    - 4 tablespoons white vinegar
    - 2 1/2 tablespoons paprika
    - 2 teaspoons fresh ground black pepper
    - 3 tablespoons white wine
    - 3 tablespoons canola oil
    - 3/4 teaspoon salt
    - 1 (3 -4 lb) roasting chickens
    - 1 lemon, juice of, and mixed with the water
    - 1 quart water, cold
1. In medium-size bowl, mix first eight ingredients.
  2. Wash chickens thoroughly with lemon water and remove excess fat from inside chickens.
  3. With a large carving fork, poke deep holes all over chicken, including under wings. Rub the marinade thoroughly inside and outside the chicken. Seal chicken in a large plastic bag and marinate for at least 2 hours (but preferably up to 24 hours) in refrigerator.
  4. Remove chicken from bag and dilute marinade left behind in bag with a Tablespoon of water. (Place marinade in a small saucepan, bring to a boil and simmer 2-3 minutes. Set aside.)
  5. Place chicken on a rotisserie spit, and roast at medium heat for 45 to 55 minutes. If broiling, cut chicken in half lengthwise and broil for 30 to 40 minutes, basting with marinade every 10 minutes.

## Poppi's Famous Pollo a la Brasa

### Ingredients

2 Limes, juiced

2 Garlic cloves, crushed through hand press

2T Huacatay en salsa paste (Peru Gourmet brand)

1/2T Sugar

1t Aji paste (Goya brand Aji Amarillo)  
1/2t Cumin, ground  
1/4t Paprika  
2t Annatto powder  
1t Salt  
1t Black Pepper  
1t Mexican Oregano  
1T Napoleon Brandy

Procedure:

- 1) Mix together all ingredients to form a thin (slightly runny) paste.
- 2) Wash the chicken thoroughly with lemon water and remove any excess fat. Rub the paste all over the inside and outside of the chicken, including under the skin. Place the chicken in a large Ziploc bag and let marinate in the refrigerator for 6 hours
- 3) Remove trussed chicken from the refrigerator and let come to room temperature while you prepare the grill. Cook on BBQ rotisserie at lowest setting for 1.5 hrs (or til done, but don't over cook), let stand 10 minutes. Serve with two (or more) dipping sauces.

Dipping sauces:

1. Spicy mayo-mustard : Mix a cup of good mayo with a half cup of French's mustard. Mix in a tablespoon of aji, a good squeeze of lime juice, a teaspoon of ground annatto, and salt and pepper to taste.
2. Fiery green pepper sauce : In a food processor, pulse six jalapeno peppers (to ease the heat, cut out the white interior "ribs") and the juice of one lime. Add salt and pepper to taste.