

Bademiya's Spicy Chile Cilantro Chicken

adapted from Steven Raichlen's cookbook, *Barbecue Bible*



- 4 whole chicken legs
- 1 1/2 tablespoon coriander seeds
- 2 teaspoons whole black peppercorns
- 1 teaspoon cumin seeds
- 6 cloves garlic, peeled
- 1 piece fresh ginger, thinly sliced (2 inches)
- 3 tablespoons vegetable oil
- 1/4 cup water, or as needed
- 2 tablespoons fresh lemon juice
- 1 teaspoon cayenne pepper, or 1 1/2 tsp half-sharp paprika
- 1 1/2 teaspoon salt
- 1/2 cup chopped fresh cilantro
- GARNISHES:**
- thinly sliced red onion
- Wedges of limes or lemons
- More cilantro to sprinkle on top
- Yield: Yield**

Per Serving (excluding unknown items): 432 Calories; 31g Fat (64.8% calories from fat); 31g Protein; 7g Carbohydrate; 1g Dietary Fiber; 139mg Cholesterol; 937mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat.

Carolyn T's Blog: tastingspoons.com

Servings: 4

1. Remove and discard the skin from the chicken legs, then rinse under cold running water. Drain and blot dry with paper towels. Place the legs in a baking dish large enough to hold them in one layer and set aside while you prepare the seasoning paste. (Or just put them in a plastic bag and add the marinade to it.)
2. Heat a dry skillet over medium heat and add the coriander seeds, peppercorns, and cumin seeds. Toast the spices until fragrant, 2 to 3 minutes, shaking the skillet occasionally. Let cool, then transfer to a spice mill and grind to a fine powder. Combine the ground spices in a blender or mini chopper with the garlic, ginger, oil, 1/4 cup water, lemon juice, cayenne, and salt. Process to a smooth paste, adding more water if necessary to obtain a pourable consistency. Add the cilantro and process just to mix. Using your fingers, spread the seasoning paste over the chicken legs to coat on both sides, then cover and let marinate, in the refrigerator, for 4 to 6 hours.
3. Preheat the grill to high. When ready to cook, oil the grill grate. Remove the chicken legs from the baking dish and arrange on the hot grate. Grill, turning with tongs, until the juices run clear when the tip of the skewer or sharp knife is inserted in the thickest part of a thigh, 6 to 10 minutes per side (12 to 20 minutes in all). **ONION:** Meanwhile, if desired, add the onion slices to a small dish of acidulated water (cold water and a tetch of vinegar). Let sit for about 10 minutes, drain and pour onto a paper towel. This step softens the bite of raw onion. This isn't in the original recipe.
4. Transfer the chicken legs to serving plates or a platter and serve immediately garnished with sliced red onion, cilantro and lime or lemon wedges.