

Oaxacan Chicken

Serves 4

Achiote paste is a bright orange seasoning paste from the Yucatan made of ground annatto seeds; it is available in most Mexican specialty markets.

Ingredients

1 ea. 3-4 lb. chicken
1 oz. achiote paste
2 cloves garlic, minced
¼ cup cider vinegar
½ cup grapefruit juice
1 Tbsp. extra virgin olive oil
2 Tbsp. coarse kosher salt

Method

Oven Temperature: 570-600 degrees

- Remove the innards from the chicken. Rinse the chicken inside and out, pat dry, and trim any excess fat from the chicken.
- Run the inside of the chamber with 1 Tbsp. of kosher salt, and let the chicken sit for about 15 minutes while combining the marinade.
- In a food processor, blend the achiote paste, garlic, vinegar, juice, and olive oil. Coat the interior and exterior of the chicken with the marinade and refrigerate, covered, for a minimum of 2 hours.
- Remove the chicken from the refrigerator at least 30 minutes before cooking to allow it to temper. Sprinkle the exterior of the chicken with the remaining 1 Tbsp. of kosher salt. Truss the chicken, and set it breast side up in an oven safe dish.
- Set the chicken breast side up on a oven safe dish. Be sure that the dish has enough volume to contain the fluids. Place the chicken in the raw landing zone. Rotate the chicken once for even coloring, and roast until internal temperature reaches 165 degrees.
- Remove the chicken from the oven and let it rest for 10 minutes before carving.

Serve with Chimichurri.



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