

Grilled Paprika Chicken

This recipe was adapted from a recipe entitled "Leaping Frog Chicken", which appeared in the June 2009 issue of Gourmet Magazine. It is a sure-fire winner, loaded with spice (but not heat) and flavor.

- 3-4 pounds boneless, skinless chicken thighs
- 8 garlic cloves, smashed
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon smoked paprika
- 1 tablespoon dried oregano
- 1 tablespoon ground cumin
- 1 tablespoon sea salt
- 1 teaspoon freshly ground pepper
- ¼ teaspoon ground allspice
- 1 lemon, cut into 6 rounds

Remove any chunks of visible fat from chicken thighs. Place chicken in a glass bowl or Pyrex dish. Puree garlic with olive oil, paprika, oregano, cumin, salt, pepper and allspice in a blender or food processor until smooth (a "Magic Bullet" blender works perfectly for this).

Coat chicken with the marinade using either your hands or the rounds of lemon. Leave the lemon in the bowl once all of the chicken is coated. Cover the bowl or Pyrex, place in the fridge and allow the chicken to marinate for up to 8 hours. If you only have a brief amount of time (say, 30 minutes), it will still be delicious.

Oil grill rack, then preheat grill to medium-high. Place chicken (without lemon) on hot grill for approximately 2 minutes per side (4-5 minutes total). At this point, you'll start cooking the chicken on indirect heat. Turn off those burners that are directly under the chicken, then turn remaining burner (with no chicken over it) onto high. Cover the grill and allow chicken to cook until done, turning occasionally, for approximately 20 minutes (depending on the size of your chicken thighs).

When cooked through, remove from heat and allow chicken to rest for a few minutes before serving.