



## Grilled Chicken With Adobo And Sazön

**Servings: 6**

Preparation Time: 20 minutes

*This recipe is worth the effort for perfectly cooked chicken with infused flavor. Find Sazön seasoning in the international aisle for a distinct Mexican-style adobo sauce.*

### Adobo and Sazön

**4 teaspoons granulated garlic (see NOTES)**

**2 1/2 teaspoons Sazön**

**1 teaspoon salt**

**1/2 teaspoon pepper**

**1/4 teaspoon dried oregano**

### Chicken

**1 each chicken, whole (4 to 4-1/2 lbs), giblets discarded (see NOTES)**

**5 tablespoons white vinegar, divided**

**5 tablespoons extra-virgin olive oil, divided**

**6 cloves garlic, minced**

**1/2 teaspoon table salt**

**1/4 cup fresh cilantro, chopped fine**

**1/2 teaspoon pepper**

*Although it requires some effort, the end result of preparing this recipe is definitely worth it. The chicken is cooked to perfection, and the marinade infuses the meat with flavor. You can find the Sazön seasoning in the international section of most grocery stores. This seasoning blend contains several hard-to-find ingredients that give the adobo sauce a distinctive flavor that rivals anything you'd taste in Mexico.*

*NOTE: You can substitute garlic powder for the granulated garlic.*

*NOTE: Breaking down a whole chicken lets you enjoy the delicacy that is the grilled backbone, but the recipe works fine with 4 to 4-1/2 pounds of bone-in leg quarters and split breasts.*

*TIP: Sharpen knives before dissecting chicken.*

### FOR THE ADOBO AND SAZÖN (5 minutes):

Combine all ingredients in bowl.

**MIGHT BE BEST TO WATCH VIDEO BEFORE CUTTING UP THE CHICKEN**

### PREP THE CHICKEN (15 minutes):

Place chicken breast side down on cutting board. Using kitchen shears, cut through bones on either side of backbone. Reserve backbone.

Using chefs knife (SEE TIPS), cut through breastbone to split chicken in half.

Working with 1 half of chicken, slice through skin connecting leg quarter to breast, cutting close to leg quarter to ensure skin completely covers breast and lib meat.

Leave split breast whole and tuck wing behind back.

Flip leg quarter and remove and discard any rib bone connected to the thigh bone.

Repeat with second half of chicken.

Place 1 leg quarter skin side up on cutting board. Using sharp knife, make 3 slashes: 1 across thigh, 1 across joint, and 1 across drumstick (each slash should reach bone).

Flip leg quarter and make 1 more diagonal slash across back of drumstick.

Repeat with second leg quarter.

**SPICE & MARINATE CHICKEN (3 hours to marinate)**

Toss chicken (including backbone) with 1 tablespoon vinegar and 1 tablespoon oil in large bowl, using your hands to loosen skin from meat.

Sprinkle adobo-sazon mixture over chicken pieces. Toss with your hands, rubbing mixture all over chicken, into slashes, and under skin.

Cover and refrigerate chicken for at least 3 hours or up to 24 hours.

GRILL (1 hour, 15 minutes):

Turn all burners to high; cover; and heat grill until hot, about 15 minutes.

Turn primary burner to medium and turn other burner(s) to low. (Adjust primary burner as needed to maintain grill temperature between 400° and 425°.)

While grill heats, place garlic on cutting board and sprinkle with salt. Mash to paste with side of knife. (This can also be done using mortar and pestle.)

Transfer garlic paste to disposable pan. Add cilantro, pepper, remaining 1/4 cup and remaining 1/4 cup oil and mix to form paste.

Clean and oil cooking grate.

Place chicken (including backbone) on cooler side of grill, skin side up. Cover and cook until underside of chicken is lightly browned, 15 to 20 minutes.

Flip chicken; cover; and continue to cook on cooler side of grill until thickest part of breast registers 150°, 15 to 20 minutes longer.

While chicken cooks, place disposable pan with paste on hotter side of grill and heat until liquid begins to simmer and garlic begins to cook, 2 to 3 minutes. **DO NOT LET GARLIC BURN!**

Remove disposable pan from grill.

Transfer chicken to hotter side of grill, skin side down, and cook (covered if using gas) until skin is well browned, 2 to 3 minutes.

As chicken browns, place disposable pan on cooler side of grill.

Flip chicken and cook until breasts register 155° and leg quarters register 175°, about 2 to 3 minutes.

As chicken reaches temperature, transfer to disposable pan.

Once all chicken is in disposable pan, cover with aluminum foil and slide to hotter side of grill. Cook until marinade is sizzling, 3 to 4 minutes.

Let stand off heat for 10 minutes.

SERVE (5 minutes):

Cut each breast in half crosswise through the bone.

Cut leg quarters through joint to separate thigh and drumstick.

Place chicken, including backbone, on serving platter.

Pour marinade from disposable pan into serving bowl. Serve, passing marinade separately.

---

*Per Serving (excluding unknown items): 444 Calories; 34g Fat (70.8% calories from fat); 29g Protein; 3g Carbohydrate; trace Dietary Fiber; 115mg Cholesterol; 925mg Sodium; trace Total Sugars; trace Vitamin D; 28mg Calcium; 2mg Iron; 336mg Potassium; 240mg Phosphorus. Exchanges: .*