



### Gran Luchito Smoked Chilli Paste

An authentic Mexican smoked chilli paste made in Mexico using chillies that have been ethically sourced directly from local farmers. When you try the product, the first thing you'll notice is the smoky flavor, but then you'll notice a hint of agave sweetness, perhaps the nuttiness of garlic and, of course, a medium heat.



### Ingredients

Serves 4

### Instructions

- ◆ One 3½ lb. whole chicken
  - ◆ 1½ cups of whole buttermilk – preferably Kate's
  - ◆ 1½ tbs. Gran Luchito Smoked Chilli Paste
  - ◆ 1 tsp. crushed Juniper berries
1. Two days before serving, wash and dry your chicken. Using poultry shears, cut along each side of the chicken backbone and remove it. Turn the chicken breast side up and press on the breastbone to flatten the chicken. Using a sharp knife, cut partway through both sides of the joint between the thighs and the drumsticks as well as cut partway through the joint between the wings and the breast. This allows the chicken to cook faster.
  2. Combine the buttermilk, Gran Luchito and crushed juniper berries in a small bowl and whisk together. Pour this mixture in a ziplock bag and put your chicken in. Close the bag and distribute the marinade all over. Store in the refrigerator for two days, turning the bag over and rubbing the marinade in periodically.
  3. On the day you're serving the chicken, preheat the oven to 450°. Place the chicken with the marinade in a non-stick, ovenproof skillet. (I did this or you can drain it from the marinade as essentially it does make a mess in your skillet but it probably imparts more flavor this way. With the skillet being non-stick, it fortunately cleans up easily.)
  4. Set a skillet over high heat and cook the chicken until it starts to brown, about 5 minutes. Transfer the skillet to the oven and roast for 30 minutes, until the skin is browned and the chicken is cooked through. Carefully remove the chicken from the skillet and place on a platter. Let the chicken rest for 5–10 minutes. Cut into 8 pieces and serve with LOVE.

### Notes