

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

10 bone-in chicken thighs

Juice of 3 tangerines or tangelos (about $\frac{3}{4}$ cup)

Juice of 1 lime

Juice of 1 lemon

$\frac{1}{3}$ cup olive oil

$\frac{1}{2}$ cup chopped mint or cilantro or oregano

$\frac{1}{2}$ cup chopped parsley

2 garlic cloves, chopped

1 jalapeño pepper, chopped

$\frac{1}{2}$ teaspoon kosher salt

Freshly ground black pepper

Preparation

- 1 To make your marinade, combine all marinade ingredients in a large bowl or container (this can also be prepared easily by pulsing in a food processor). Add your chicken thighs and toss to coat. Cover and refrigerate, marinating for at least one hour and up to six hours.

Cook

- 2 Fire up your grill! When you're ready to cook, preheat your grill for indirect grilling.
- 3 Keep the lid closed until the heat registers at around 350°F/180°C to 400°F/205°C. When ready, carefully oil the grates of the grill (a wad of oil-soaked paper towels and tongs do a good job of this).
- 4 Remove the chicken thighs from the marinade (discard marinade) and get ready to cook the thighs between direct and indirect heat.
- 5 Place your chicken thighs skin-side down on a lit section (direct heat) of the grill. Close the cover and grill for about five minutes to brown the skin. Move the thighs back to the unlit section (or indirect heat) of the grill. Close the cover and continue cooking for another eight minutes. Turn the chicken thighs over and return them to the lit section of the grill; closing the cover and cooking for another five minutes. Move the thighs back to the unlit section of your grill, close the cover and continue cooking for another eight minutes.
- 6 At the end, your Mojo Chicken should be beautifully browned and cooked through with an internal temperature of 165°F/65°C.

Plating

- 7 We suggest serving your Mojo Chicken with garnishes of fresh mint sprigs and/or assorted sliced citrus fruits.

Bete'avon!