



## Daniel Prakash's **SPICY** BBQ'ed **CHICKEN**

1. Combine the following and puree in a blender:

$\frac{1}{4}$  medium onion, sliced

2-TBS chopped fresh mint

2-TBS chopped cilantro

1 small garlic clove, mashed

$\frac{1}{2}$  -tsp mashed fresh ginger root

3-TBS fresh lemon juice

4-TBS Worcestershire sauce

$\frac{1}{4}$  -cup canola oil

*Add a little water if this paste is too thick*

2. Add  $\frac{1}{2}$  - 1 medium Serrano chile, minced

3. Rub this paste thoroughly into  
1-lb skinless chicken pieces and marinate for 3 hours.

4. Grill as usual, turning several times, until instant- read  
thermometer shows internal temperature of 165°F

5. Serve with rice pilaf and fresh pineapple spears.