MATTY'S COOKBOOK

Matty’s Daddy’s: ROASTED PERUVIAN CHICKEN

(BEST CHICKEN YOU EVER ATE - OR YOUR TASTE BUDS DIED)

1 whole chicken (3½-4½ pounds), cleaned

FOR THE MARINADE

3 tablespoons olive oil

¼ cup fresh lime juice

1 tablespoon sugar

2 teaspoons lime zest

2 teaspoons oregano

2 teaspoons smoked paprika

2 teaspoons sea salt

1 teaspoon black pepper

1 teaspoon cumin

1 jalapeño pepper, minced (without the seeds)

Blend in food processor until a smooth paste

*NOTE - I MAKE TWICE AS MUCH AS THE RECIPE CALLS FOR AND RESERVE HALF; SERVE IT WITH THE MEAL. I LIKE TO SPOON A LITTLE BIT OF THE MARINADE OVER THE MEAT WHEN I EAT IT.

TO PREPARE THE CHICKEN

1) Insert fingers under the skin to loosen the skin on the breast; also on the thighs

2) Rub chicken with the marinade

a) Inside the cavity

b) Under the loose skin

c) On the outside of the skin

3) Place the chicken in a zip lock bag in the refrigerator and marinade for at least 8 hours; preferably 24 - 36 hours)

TO ROAST THE CHICKEN

1) Roast the chicken vertically, in a shallow roasting pan. If you don't have a vertical roaster, a soda or beer can up its rear end will serve the purpose.

2) Roast at 325 degrees for 45 - 55 minutes until the chicken reaches 140 degrees

3) Increase oven temperature to 500 degrees; add some water (1 - 2 cups) to the roasting pan to keep chicken drippings from atomizing at high temp and forming a mess on the oven walls.

4) Roast at 500 degrees for 15 - 20 minutes until the chicken reaches 170 degrees in the breast and thickest part of the thigh.

5) SERVE AND ENJOY

OPTIONAL SAUCE TO DRIZZLE ON CHICKEN WHEN SERVING

Combine / whisk the following ingredients:

1. 2 tablespoons water
2. 1 teaspoon mustard
3. 1 raw egg
4. ½ teaspoon salt
5. 1 tablespoon fresh lime juice
6. 1 tablespoon finely minced jalapeño pepper
7. 1 tablespoon minced onion
8. 2 tablespoons minced fresh cilantro