
Roast Chicken with Lime and Achiote

SERVES 6 PEOPLE

FOR THE MARINADE:

2 TABLESPOONS ACHIOTE POWDER
2 TABLESPOONS GROUND CUMIN
10 GARLIC CLOVES, SMASHED
JUICE OF 2 LIMES
1 TABLESPOON DRIED OREGANO
3 SCALLIONS, CHOPPED
1 TEASPOON PEPPER
1/4 CUP OLIVE OIL
1 HEAPING TABLESPOON CHOPPED FRESH
MINT LEAVES

2 TEASPOONS KOSHER SALT
1 TEASPOON BLACK PEPPER
1 1/2 CUPS WATER/CHICKEN BROTH
JUICE OF 1 LIME

FOR THE BASTE:

2 TABLESPOONS UNSALTED BUTTER
3 GARLIC CLOVES, MINCED
JUICE OF 1 LIME

TO MARINATE THE CHICKEN:

PLACE THE CHICKEN IN A SHALLOW DISH. PLACE ALL MARINADE INGREDIENTS IN A MEDIUM BOWL AND MIX TO COMBINE. POUR THE MARINADE OVER THE CHICKEN, TAKING CARE TO COAT THE CHICKEN EVENLY ON ALL SIDES (INCLUDING THE INSIDE). COVER AND REFRIGERATE AT LEAST 24 AND UP TO 48 HOURS, BASTING THE CHICKEN WITH THE MARINADE EVERY 8 HOURS.

PREHEAT THE OVEN TO 500 DEGREES.

TO MAKE THE BASTE:

PLACE THE BUTTER, GARLIC AND LIME JUICE IN A SMALL POT OVER LOW HEAT. COOK UNTIL THE BUTTER IS JUST MELTED, 1-2 MINUTES.

REMOVE EXCESS MARINADE AND SEASON CHICKEN WITH THE SALT AND PEPPER. PLACE CHICKEN IN A SHALLOW ROASTING PAN AND PLACE IN THE OVEN. AFTER 30 MINUTES, REDUCE OVEN TEMPERATURE TO 350 DEGREES AND BASTE CHICKEN WITH 1/3 BASTING LIQUID. CONTINUE COOKING, BASTING EVERY 20 MINUTES, UNTIL THE LEG TWISTS LOOSELY AND THE JUICES FROM THE THIGH RUN CLEAR, OR UNTIL A MEAT THERMOMETER INSERTED IN THE DEEPEST PART OF THE THIGH (BUT NOT TOUCHING THE BONE) REACHES 165 DEGREES, ABOUT 1 HOUR. REMOVE CHICKEN FROM PAN AND SET ASIDE TO REST.

POUR OFF ALL BUT 2 TABLESPOONS OF THE OIL AND PLACE THE ROASTING PAN OVER MEDIUM HEAT (YOU MAY NEED TO USE TWO BURNERS). ADD 1 1/2 CUPS HOT WATER OR CHICKEN STOCK. BRING TO A BOIL, STIRRING GENTLY TO REMOVE ANY BROWNED BITS STILL STUCK TO THE BOTTOM OF THE PAN. CONTINUE BOILING UNTIL SLIGHTLY REDUCED, 2-3 MINUTES. OFF HEAT, ADD LIME JUICE.

CUT THE CHICKEN INTO SERVING PIECES AND DIVIDE AMONG 6 PLATES. STRAIN THE SAUCE OVER THE CHICKEN, DISTRIBUTING EVENLY. GARNISH WITH WATERCRESS AND SERVE WITH YUCCA CON MOJO.

