

Tunisian BBQ Chicken

This spicy citrus sauce is great on other poultry and pork. It can be made ahead of time and refrigerated for up to a week; though it will need to be whisked before using.

I have a particular fondness for blood oranges and their tart, sweet flavor. They taste of oranges with an almost raspberry flavor; delicious eaten as is, juiced, or cooked in dishes. Their flavor, combined with lime and the spiciness of the harissa, makes a unique and flavorful barbecue sauce that will have your guests begging for the recipe.

Most food poisoning happens at home, much of that due to chicken, and much of that caused while barbecuing. There is information on barbecue safety, and on the proper handling of chicken in the Appendix. Let's all have great, tasty, fun and healthy barbecues!

1 each lime, cut in quarters
1½ lbs chicken, cut in parts

Tunisian BBQ Sauce

1/2 cup blood orange juice
1/4 cup Harissa—see Miscellaneous
4 tsp sugar
1 Tbs flour
1 Tbs extra-virgin olive oil
1 Tbs fresh lime juice
1 scant tsp garlic, minced
1 scant tsp cilantro
1/2 tsp cumin

Procedure

- Make the sauce by putting all the ingredients in a blender, EXCEPT the lime and chicken. Place the chicken and limes in a bowl and cover with the sauce and marinate using either method following.
- **METHOD 1:** Marinate chicken and lime for 4 or more hours; overnight is best.
- **METHOD 2:** Place chicken into a baking dish. Pour over sauce and bake in a pre-heated oven at 200°F for 1 hour.
- Barbecue until chicken is finished and internal temperature is 165° F. Bring sauce to a boil and keep sauce warm (145°F) until serving.
- When chicken is almost done, lightly grill the lime.
- Place cooked chicken into the hot sauce. Serve immediately.
- **NOTE:** If your barbecue is too hot, the chicken will burn on the outside before cooking on the inside—see the Appendix on Barbecue Safety for details.

Servings: 4