

## Salt and Serenity

### Chipotle Lime Chicken

This recipe comes from the June 2006 issue of Gourmet magazine.

1/4 cup fresh lime juice  
1/4 cup olive oil  
2 1/2 tablespoons Chipotle Tabasco  
3/4 teaspoon salt  
12 skinless boneless chicken thighs  
2 teaspoons honey

1. Stir together lime juice, olive oil, Tabasco and salt in a liquid measuring cup. Put chicken in a large sealable bag and add 1/3 cup of the marinade. Reserve the remainder of the marinade in the measuring cup. Seal bag, forcing out excess air and marinate chicken at room temperature for about 15 minutes. While chicken is marinating, preheat BBQ to medium heat.
2. Stir honey into remaining marinade in measuring cup until dissolved to make sauce.
3. Grill chicken (discarding marinade in bag) on lightly oiled grill rack, covered only if using a gas grill, turning chicken over occasionally and moving it to avoid flare-ups if necessary, until just cooked through, 8 to 10 minutes total.
4. Brush both sides of chicken with some of reserved sauce in the measuring cup, then continue to grill, turning over once, until lightly browned, about 1 minute more. Serve chicken drizzled with remaining sauce.

Cooks' note: if you aren't able to grill outdoors, chicken can be cooked in batches in a hot, lightly oiled, well-seasoned large (2-burner) ridged grill pan over moderate heat, about 15 minutes (before brushing with sauce).