



Peruvian chicken is one of the new menu items at Silverado Resort and Spa, whose restaurants are getting a shot in the arm from the new culinary team assembled by executive chef Jeff Jake. *Jorgen Gulliksen/Register photos*

Peruvian Chicken

JEFF JAKE

Silverado Resort

Serves 6.

6 (each 10 oz.) Fulton Valley chicken breasts

Marinade:

1 cup Champagne vinegar
3/4 cups white wine
3/4 cups olive oil
1/2 cup garlic powder
1 cup paprika
1/3 cup cumin
2 1/2 Tbsp. cracked black pepper

1 Tbsp. sea salt

Trim, wash and dry chicken breasts. Mix all ingredients into a paste and rub into the chicken and under the skin. Place in the bag and marinate for 4-5 hours.

Grill the chicken. Serve with sauce on the side.

Sauce:

1 cup aioli
1/4 cup Dijon mustard
1/4 cup lime juice
Salt and pepper to taste

Mix aioli and mustard. Still in lime juice and check for seasonings.