



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.