

# Pimenton Chicken with Piquillo Pepper Sauce

**Makes 4 servings**

Adapted from "Without Reservations" by Joey Altman with Jennie Schacht (Wiley, \$35). Altman says to use a picante ("hot") pimenton for the spiciest dish, dulce ("sweet") for a mild one, or a mixture of the two or agri-dulce ("bittersweet") pimenton for something in between.

**1/2 cup** sliced almonds  
**1 1/4 cups** extra virgin olive oil  
**3 tablespoons + 2 teaspoons** minced garlic  
**2 tablespoons + 1 teaspoon** pimenton  
**Kosher salt**  
**2 teaspoons** ground cumin  
**Freshly ground black pepper**  
**4 bone-in, skin-on chicken** leg-thigh quarters (about 3 pounds)  
**1 cup** piquillo peppers or  
roasted red bell peppers,  
peeled, seeded, veins re-  
moved  
**2 tablespoons** fresh lemon  
juice  
**4 stone-ground wheat crack-  
ers or saltines**  
**Chopped cilantro or flat-leaf**  
parsley, for garnish (option-  
al)

**Instructions:** Preheat the oven to 350°. Spread the almonds on a baking sheet and toast for about 8 minutes, until fragrant

and golden. Set aside to cool. Turn off the oven.

In a large bowl, stir together 1/4 cup of the olive oil, the 3 tablespoons garlic, the 2 tablespoons pimenton, 1 tablespoon salt, the cumin, and 1 teaspoon pepper. Poke the skinless side of the chicken all over with a fork or paring knife. Coat the chicken with the spice mixture, cover and refrigerate for at least 2 hours.

Remove the chicken from the refrigerator, allowing it to sit out for 15-30 minutes as you preheat the oven to 375°. Place the chicken in a single layer on a rimmed baking sheet and bake until cooked through, about 50 minutes. (Cooking time will vary depending on the size of the pieces.) You should see the meat pulling away from the bone, with about 1 inch of bone visible at the drumstick. The skin should be crispy and golden brown. Transfer the chicken to a warm serving platter.

While the chicken cooks, make the sauce. Puree the remaining 2 teaspoons garlic, 1 teaspoon pimenton, the piquillo peppers, almonds, lemon juice and crackers in a blender or food processor until nearly smooth. With the motor running, drizzle in the remaining 1 cup of oil until the mixture is well blended. Season to taste with salt and pepper.

Spoon some of the pepper sauce over the chicken pieces and serve the rest in a bowl on the side. Garnish the chicken with chopped cilantro or parsley, if desired.

*The calories and other nutrients absorbed from marinades vary and are difficult to estimate. Variables include the type of food, marinating time and amount of surface area. Therefore, this recipe contains no analysis.*