

CHIPOTLE-LIME GRILLED CHICKEN

SERVES 6

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

Smoky chipotle marries lime juice and mild honey in this irresistible chicken dish, perfect for your next barbecue.

1/4 cup fresh lime juice

1/4 cup olive oil

2 1/2 tablespoons chipotle Tabasco

3/4 teaspoon salt

6 large skinless boneless chicken thighs (2 1/2 lb total)

2 teaspoons mild honey

► Prepare grill for cooking over direct heat with medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 161.

► While coals are lighting, stir together lime juice, oil, Tabasco, and salt in a liquid-measuring cup. Put chicken in a large sealable bag and add 1/3 cup marinade (reserve remainder in cup). Seal bag, forcing out excess air, and marinate chicken at room temperature, about 15 minutes. Stir honey into remaining marinade until dissolved to make sauce.

► 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.

► Brush both sides of chicken with some of reserved sauce, 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).

CELERY, SESAME, AND TOFU SALAD

SERVES 4 (SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 15 MIN

Tofu absorbs the richness of sesame oil and the tang of rice vinegar in a fresh salad that pops with crisp celery.

1 (14-oz) block of firm tofu

2 tablespoons vegetable oil

3/4 teaspoon Asian sesame oil

2 teaspoons rice vinegar (not seasoned)

1 teaspoon soy sauce

1/2 teaspoon black pepper

4 large celery ribs

2 teaspoons sesame seeds, toasted

(see Tips, page 167)

► Rinse tofu and pat dry, then cut crosswise into 1/4-inch-thick slices. Arrange slices in 1 layer on a triple thickness of paper towels, then cover with another triple

thickness of paper towels. Put a small baking sheet on top of tofu and weight with 3 (1-lb) cans (this removes excess moisture), 10 minutes.

► Meanwhile, whisk together oils, vinegar, soy sauce, and pepper in a large bowl. Trim celery, then peel with a vegetable peeler and slice very thin diagonally. Cut tofu crosswise into 1/4-inch-wide sticks and transfer to a bowl. Toss gently with dressing, celery, sesame seeds, and salt to taste.

DRY-CURRIED GREEN BEANS

SERVES 4

ACTIVE TIME: 5 MIN START TO FINISH: 15 MIN

These crisp-tender, mildly spiced beans are novel enough to be interesting, familiar enough to be comforting.

1 lb green beans, trimmed

1 cup water

2 tablespoons unsalted butter

3/4 teaspoon curry powder

1/2 teaspoon salt

1/8 teaspoon black pepper

1/8 teaspoon cayenne

► Bring all ingredients to a boil in a 12-inch heavy skillet, then simmer briskly, partially covered, stirring occasionally, until beans are crisp-tender and liquid is reduced to about 2 tablespoons, 6 to 9 minutes.

For more **EVERY DAY** recipes, see page 94.