

Grilled Chicken with Green Chile Barbecue Sauce

Serves 4-6 | 10 minutes prep + 40 minutes cook time

In late summer the aroma of chiles roasting wafts through the farmers market, and shoppers fill their freezers with bags of the fire-kissed peppers for making warming pots of chile verde in the cold months ahead. Portland's Los Roast makes life easier by chopping Hatch-style green chiles and putting them up, so all you need to do is open a jar for that same flavor.

I like to use the roasted chiles in a modified version of Alabama white sauce, the mayo-based mop sauce for grilling. The classic blend of mayo and vinegar won't burn like sugary, tomato-based barbecue sauces, and adding green chile gives it a nice Southwestern touch. Los Roast offers the chiles in mild, medium, and hot, so you can choose a heat level you like.

Brush the sauce on chicken as it cooks, and it both keeps it from getting dry and creates a golden, chile-spiked crust. Serve the sauce on the side, too, for an extra hit of flavor.

½ of a 16 oz jar Los Roast medium green chile

¼ cup banana vinegar

¼ cup extra virgin olive oil

¼ cup Duke's mayo

1 Tbsp kosher style sea salt

6 bone-in chicken thighs

Step 1 Combine all ingredients (except chicken) in a blender and process until smooth. Or whisk together in a bowl.

Step 2 Make a fire in your grill with areas for direct and indirect heat.

Step 3 Brush the sauce on bone-in chicken thighs (or any other of your favorite parts) and cook over direct heat. Turn frequently, brushing with more sauce each time.

Step 4 When the chicken is well-browned, move to the indirect heat part of the grill. Continue cooking and brushing with sauce until a thermometer inserted into the thickest part reads 165F, about 30 minutes for bone-in thighs.