



*Chef Reilly's*

# POLO

# ADOBADO

**Pollo Adobado Marinade:**

**5 lbs. Chicken Quarters**

**1 Tbsp. vegetable oil**

**2 dried ancho chills, seeded and torn**

**2 guajillo chills, seeded and torn**

**2 cups hot water**

**1/4 cup cider vinegar**

**1 and 3/4 teaspoons sea salt**

**1 Tsp Oregano**

**1/2 Tsp Course Black Pepper**

**1/2 Tsp Ground Cumin**

**1/8 Tsp Ground Cloves**

**3 Garlic Cloves**



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Deseed and tear the Ancho and Guajillo Chile peppers, then cook them with the oil quickly to release some of the flavor for a few minutes.



Add the hot water to the chili's and cook and cover for about 10 minutes. Add the cider vinegar, salt, oregano, black pepper, cumin, cloves, and garlic to the chili mixture and stir. Pour the entire mixture into your blender then pulse until smooth. Strain through a medium-mesh or you can use this marinade without straining. Let the mixture cool.



Put the chicken quarters into the marinade (marinade over night for better flavor). Heat your grill up and if you can use a charcoal grill (gas will work, but the best Pollo Adobada is done over charcoal). Grill the chicken quarters until



cooked through at an internal temperature of 165 degrees. Serve with your favorite side dish, on a tortilla, or right off the bone.

WOW! This is one of  
the best for Chicken.

Enjoy I did!

*-Chef Reilly*

