

Rosemary-Grilled Chicken and Pork Loin

- 1 ea. Chicken, cut into thighs, wings, drumsticks, and breasts, all bone in
- 8 ea. Pork loin chops, about 4 oz each (if boneless)

Salt and pepper

A cup of picked rosemary, at least

1/2 C. Peeled, sliced garlic

4 ea. Lemons, washed and sliced into 1/4" rings

A BIG handful of whole rosemary sprigs

4-5 dried ancho chilis

Tomato-lime Salsagrette

1. Lay the chicken and meat flat in a non-reactive pan. Season well with the salt and pepper on both sides. Sprinkle ridiculously generously with rosemary petals and sliced garlic. Drizzle with oil and layer over all with lemon slices.
2. Cover and let set for a few hours or overnight.
3. Pre-heat charcoal grill. When coals burn grey and hot, close most of the air supply. Layer rosemary sprigs and peppers over coals, replace rack, and place meat on rack. Cover and allow to cook/smoke until meat is done turning once or twice until done.
4. Serve with grilled corn on the cob, roasted new potatoes, and Toamto-Limke Salsagrette.

Sweetened condensed milk chantilly

- 4 Tbs sweetened condensed milk
- 1 cup heavy cream
- 1/2 tsp salt

Whip ingredients to soft peaks.

Tomato-Lime Salsagrette

- 4 ea. Ripe tomatoes, diced small
- 5-6 ea. Cloves garlic, chopped finely
- 1 Tbs. Kosher salt
- 2 tsp Guajillo chili powder
- 1/2 C. Mint leaves, torn
- 1/2 C. Basil leaves (I used some Thai basil we had brought from home)

About 1/2 C. olive oil

Juice of four or five limes

1. Combine all ingredients. Adjust seasonings.