

EL POLLO LOCO CHICKEN

F EASY

Last Modified: 05/11/2014

PREP: 13+ Hrs
COOK: 25 Min
GRILLED

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Split	Chicken Breasts (Bone In)	
AND / OR			
4	Whole	Chicken Leg Quarters	
AND / OR			
4	Whole	Chicken Wing Quarters	

MARINADE			
3/4	Cup	Chili Sauce (Heinz)	
1	Medium	Lemon	Juiced
1	Large	Orange	Juiced
2	Tbsp	Distilled White Vinegar (Heinz)	
2	Tbsp	Vegetable Oil	
2	Tsp	Granulated Sugar	
2	Tsp	Garlic Powder	
1	Tsp	Worcestershire Sauce (Lea & Perrins)	
1 +/-	Dashes	Red Tabasco Pepper Sauce	To Taste

PREPARATION	
FACTOID	While not an exact copy, it's REALLY close. This was created by a waitress that ate it every day for her "free lunch" and slyly watched the cooks as they made it for her.
TOOLS	1) Gallon Zip Lock Bag 2) Charcoal OR Gas Grill
PREP	The Day Before 1) Add all of the Marinade ingredients in a gallon zip lock bag, Seal and squeeze to mix well. 2) Add in the Chicken and refrigerate for a minimum of 4 hours - overnight is best.
1	Cook the Marinated Chicken on a hot grill until done, turning once, about 10 minutes on each side. If it begins to burn, move it to a cooler part of the grill.
SERVE	Serve while hot with Tortillas and Salsa on the side.

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