
Grilled Chicken with Tarragon and Orange

- 1 ea. Chicken, cut into thighs, wings, drumsticks, and breasts, all bone in
- 1 Tbs. Ground New Mexico chiles
- 1 tsp. Ground cumin
- 1 Tbs. Black pepper
- 1 Tbs. Kosher salt
- 1 ea. Orange, halved and sliced
- 1 ea. Lemon, sliced
- 7 or 8 sprigs Fresh Tarragon

- 1) Lay the chicken flat in a non-reactive pan. Season well with the spices on both sides. Brush with oil. Lightly mash the citrus slices and lay them on the chicken. Cover and let set for a few hours or overnight.
- 2) Pre heat grill. Cook wings, thighs, and drumsticks with low heat until tender. Good slow cooking off the heat can last an hour or more for these parts of a bird. If using charcoal, you'll get a little of a smoked flavor.
- 3) Grill breasts. Serve.