Grilled Mojo Chicken

1/3 cup olive oil

6 garlic cloves, minced

1/3 cup pineapple juice

1 Tablespoon yellow mustard

2 teaspoon orange zest

1/3 cup orange juice

2 teaspoon lime zest

1/3 cup lime juice (3 limes)

1 1/4 teaspoon cumin

3/4 teaspoon oregano

2 Tablespoons fresh cilantro

1 Tablespoon jalapeno

6 chicken leg quarters

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Heat oil and garlic in saucepan for 3-5 minutes. Cool.

Whisk together pineapple juice, mustard, orange zest and juice, lime zest and juice, cumin, oregano and 3/4 t. pepper.

Slowly whisk in cooled garlic oil.

Transfer half of mixture to a small bowl.

Stir cilantro, jalapeño, 1 t. salt and 1/4 t. pepper into reserved sauce.

Whisk 1 T. salt into remaining sauce and transfer to a ziploc bag.

Make 4 slashes in top of each chicken leg quarter.

Place chicken in ziploc bag and marinate 1-24 hours.

Grill chicken until leg thigh joint registers 175 degrees. Remove from grill and let rest.