Grilled Chicken Adobo

Adobo

4 teaspoons garlic powder

2 1/2 teaspoons sazon

2 teaspoon salt

1/2 teaspoon pepper

1/4 teaspoon oregano

Chicken

4 pounds chicken leg quarters

5 Tablespoons white vinegar

5 Tablespoons olive oil

6 cloves garlic, minced

1/2 teaspoon salt

1/4 cup fresh cilantro, chopped

1/2 teaspoon pepper

Slash each chicken leg with 3 cuts.

Toss with 1 T. vinegar and 1 T. oil.

Sprinkle with adobo mixture. Cover and refrigerate 3-24 hours.

Mash together garlic and salt.

Add cilantro, pepper, 1/4 c. vinegar and 1/4 c. oil.  Place in disposable pan.

Cook chicken on both sides until internal temperature reaches 175.

Heat cilantro mixture in pan on grill until bubbling.

Transfer chicken to pan, cover with foil and cook 304 more minutes.

Transfer chicken to a platter.  Pour juices from pan into a bowl and serve alongside chicken.