

## SANTA FE CHICKEN WITH CILANTRO LIME BUTTER

*Serves 6 - 8*

### ingredients

2 – Whole Fryers, cut into 8's

### MARINADE

2 cups vegetable oil

1 ¼ cup water

¼ cup cumin

1 tablespoon granulated garlic

1 tablespoon black pepper

1 tablespoon paprika

1 tablespoon oregano

1 tablespoon granulated onion

1 tablespoon salt

¼ cup fresh lime juice



### COMPOUND BUTTER

½ cup (2 Sticks) butter, melted

2 tablespoons fresh lime juice

2 tablespoons fresh cilantro, chopped

### directions

Combine all marinade ingredients and add chicken.

Marinate overnight. Remove chicken from marinade and cook using any method that suits you. Roast in oven, grill, or combination of both. Combine all ingredients for topping butter. When chicken reaches an internal temperature of 165°, brush with compound butter and serve.