

## **SOUTHWESTERN LIME CHICKEN WITH ANCHO CHILI SAUCE**

Set out black beans, rice, lettuce, salsa and hot flour tortillas to go with the chicken.

1/2 cup fresh lime juice  
6 tablespoons soy sauce  
1/4 cup vegetable oil  
2 tablespoons sugar  
2 tablespoons chopped fresh oregano  
1 tablespoon chopped fresh rosemary  
1 tablespoon minced garlic  
1 1/2 teaspoons chili powder  
1/2 teaspoon cayenne pepper  
8 skinless boneless chicken breast halves

8 slices Monterey Jack cheese (Note: I don't put the cheese on the chicken – I serve shredded cheese on the side)

### Ancho Chili Sauce

Combine first 9 ingredients in medium bowl; whisk to blend. Place chicken in 13 x 9 x 2-inch glass baking dish. Pour marinade over. Cover and refrigerate overnight, turning occasionally.

Prepare barbecue (medium-high heat). Remove chicken breasts from marinade. Grill chicken until just cooked through, turning occasionally, about 10 minutes. Place 1 cheese slice atop each chicken breast half; cover barbecue and cook until cheese melts, about 2 minutes. Transfer chicken breasts to plates. Serve with Ancho Chili Sauce.

Makes 8.

Bon Appétit  
July 1998

R.S.V.P.  
Golden Annie's Mesquite Bar & Grill, Frisco CO

## ANCHO CHILI SAUCE

3 dried [ancho chilies](#), stemmed, seeded, torn into pieces

2 tablespoons fresh lime juice

1/2 cup mayonnaise

2 tablespoons (packed) brown sugar

1 tablespoon chopped fresh oregano

1 teaspoon chopped fresh rosemary

1/2 teaspoon ground cumin

Place chilies in medium metal bowl. Pour enough boiling water over chilies to cover. Let stand until chilies are soft, about 30 minutes. Drain, reserving 1/2 cup soaking liquid.

Puree chilies, 3 tablespoons soaking liquid and lime juice in blender until smooth. Transfer to small bowl. Whisk in mayonnaise, brown sugar, oregano, rosemary and cumin. Season to taste with salt and pepper. (Can be prepared 3 days ahead. Cover and refrigerate. Bring to room temperature before using, adding water by tablespoonfuls and stirring if very thick.)

Makes about 1 1/4 cups.

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## BLACK BEAN AND RICE SALAD

Cut this in half – it makes so much!

2 14 1/2-ounce cans chicken broth

1/2 cup water

1 1-pound package long-grain rice

2 bay leaves

2 15-ounce cans black beans, drained, rinsed

2 red bell peppers, diced

1 green bell pepper, diced

1 medium red onion, diced

1 medium bunch fresh cilantro, chopped

1/2 cup olive oil

3 tablespoons orange juice

2 tablespoons red wine vinegar

2 teaspoons ground cumin

1 teaspoon chili powder

Lettuce leaves

Fresh cilantro sprigs

Bring chicken broth and water to boil in heavy large saucepan. Add rice and bay leaves. Bring to boil. Reduce heat to low, cover and cook until liquid is absorbed, about 20 minutes.

Transfer rice to large bowl and fluff with fork. Mix in black beans, bell peppers, red onion, chopped cilantro, oil, orange juice, vinegar, cumin and chili powder. Season salad to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate.) Line platter with lettuce leaves. Mound salad on platter. Garnish with fresh cilantro sprigs and serve.

Serves 12.

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