

Marinades

step one Pick your favorite flavors

vietnamese

4 SERVINGS

Hot, sour, salty and sweet are the main flavors in this Vietnamese-style marinade from F&W's Melissa Rubel.

SERVE WITH Shredded carrot, onion, mint, cilantro and lettuce leaves for wrapping.

WINE Ginger-scented Gewürztraminer: 2005 Thomas Fogarty.

- 5 tablespoons fresh lime juice
 - ¼ cup vegetable oil
 - 4 garlic cloves, crushed
 - 1 jalapeño, halved lengthwise and thinly sliced
 - 1 shallot, thinly sliced
 - 2 tablespoons Asian fish sauce
 - 2 teaspoons sugar
- Salt and freshly ground pepper

peruvian

4 SERVINGS

This recipe from Rubel is based on Peruvian rotisserie chicken. It's deliciously lemony and garlicky. A bit of vinegar makes it even brighter-tasting.

SERVE WITH Avocado and red onion salad.

WINE Blueberry-tinged Argentine Malbec: 2005 BenMarco.

- ½ cup vegetable oil
 - ¼ cup fresh lemon juice
 - ¼ cup white wine vinegar
 - 8 large garlic cloves, coarsely chopped
 - 1 teaspoon turmeric
 - 1 tablespoon hot paprika
 - ½ teaspoon ground cumin
- Salt and freshly ground pepper

greek

4 SERVINGS

With lots of ouzo, fennel and dill, this marinade packs great anise flavor. Rubel says to leave it on for 30 minutes for a mild taste or up to 4 hours for more intensity.

SERVE WITH Cucumber and herb salad.

WINE Cherry-scented Greek rosé: Gaia Agiorgitiko 14-18h.

- ½ cup chopped dill
 - ¼ cup extra-virgin olive oil
 - 1 small onion, thinly sliced
 - 3 garlic cloves, crushed
 - Six 1-inch strips of lemon zest
 - Juice of 1 lemon
 - 2 tablespoons ouzo
 - 1 teaspoon fennel seeds, crushed
- Salt and freshly ground pepper

step two Make the marinade

1. In a bowl, whisk all of the ingredients together. Place the chicken in a large, resealable bag and add the marinade. Seal the bag and toss to coat. Refrigerate for at least 30 minutes and up to 4 hours.

2. Light a grill or preheat a grill pan and brush liberally with vegetable oil. Scrape any marinade off the chicken, season it generously with salt and pepper and grill.

step three Grill over moderate heat

CHICKEN CHOICES

GRILLING TIMES

4 SKINLESS, BONELESS BREASTS
6 ounces each

15 MIN, covered; turn once.

4 SKIN-ON, BONE-IN BREASTS
12 ounces each

30 MIN TOTAL, covered: 5 MIN skin side down, then 25 MIN on the other side.

8 SKINLESS, BONELESS THIGHS
5 ounces each

20 MIN TOTAL, covered: 10 MIN skinned side down, then 10 MIN on the other side.

8 SKIN-ON, BONE-IN THIGHS
6 ounces each

30 MIN TOTAL, covered: 10 MIN skin side down, then 20 MIN on the other side.

8 LEGS
4 ounces each

30 MIN, covered; turn twice.