

# Rubs

*step one* Pick your favorite flavors

## jamaican

4 SERVINGS

F&W's Marcia Kiesel says Scotch bonnets and habaneros have a taste like no other chile: They are wonderfully fruity, sweet and blasting hot. Habanero hot sauce and all-spice give this fiery rub great Caribbean flavor in the style of Jamaican jerk sauce.

**SERVE WITH** Tomato and shredded cabbage salad with garlic vinaigrette.

**WINE** Tropical fruit-driven, lively Chenin Blanc: 2005 Simonsig.

- ¼ cup plus 2 tablespoons Scotch bonnet or habanero hot sauce
- 3 scallions, minced
- 2 tablespoons vegetable oil
- 2 teaspoons ground allspice
- 2 teaspoons kosher salt
- 1 teaspoon ground cinnamon

## spanish

4 SERVINGS

To get the most out of a quick Spanish-inspired rub, Kiesel turns to pimentón de la Vera, the Spanish smoked paprika, which adds a smoky kick to roasted chicken.

**SERVE WITH** Olive oil–roasted potatoes.

**WINE** Medium-bodied, firm, red cherry-rich Rioja: 2003 El Coto Crianza.

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons chopped parsley
- 2 tablespoons dry sherry
- 2 garlic cloves, very finely chopped
- 2 teaspoons pimentón de la Vera (Spanish smoked paprika)
- 2 teaspoons kosher salt
- ½ small red onion, minced
- ½ teaspoon fennel seeds, chopped

## indian

4 SERVINGS

A good, complex curry powder is the key ingredient in the fragrant rub here, says Kiesel. The rub also gets an appealing dose of sweetness from minced onion.

**NOTE** For an outstanding selection of high-quality curry powders and other spices, go to [kalustyans.com](http://kalustyans.com).

**SERVE WITH** Well-chilled sliced cucumbers tossed with sour cream and mint.

**WINE** Light, pear-inflected German Riesling: 2005 Loosen Bros. Dr. L.

- 2 tablespoons vegetable oil
- 2 garlic cloves, minced
- 2 teaspoons kosher salt
- 2 tablespoons minced onion
- 1 tablespoon curry powder (see Note)
- 1 jalapeño, seeded and minced

*step two* Mix all ingredients to a paste

## *step three* Roast in the oven

CHICKEN CHOICES	ROASTING TIMES
<b>4 SKIN-ON, BONE-IN BREASTS</b> <i>12 ounces each</i>	<b>40 MIN AT 425°</b> Make 2 slashes in each breast. Rub the paste over the skin and into the slashes.
<b>8 SKIN-ON, BONE-IN THIGHS</b> <i>6 ounces each</i>	<b>45 MIN AT 425°</b> Make 2 slashes in each thigh. Rub the paste over the skin and into the slashes.
<b>8 LEGS</b> <i>4 ounces each</i>	<b>45 MIN AT 425°</b> Make 2 slashes in each leg. Rub the paste over the skin and into the slashes.
<b>1 WHOLE CHICKEN</b> <i>4 pounds</i>	<b>90 MIN AT 350°</b> Loosen the skin. Rub the paste under and over the skin.