



sixteen-spice-rubbed chicken breast with black pepper vinegar sauce

ingredients

1 tablespoon ancho chile powder
1 tablespoon pasilla chile powder
1 tablespoon ground cumin
1 tablespoon ground coriander
1 tablespoon ground ginger
1 tablespoon brown sugar
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground fennel seeds
Heaping 1/4 teaspoon chile de arbol
kosher salt
2 teaspoons coarsely ground black pepper
heaping 1/4 teaspoon cayenne pepper
4 (8-ounce) boneless chicken breasts, skin on
1/4 cup canola oil
black pepper vinegar sauce (recipe follows)
a wooden spoon

black pepper vinegar sauce

1/4 cup rice wine vinegar
1/2 cup extra-virgin olive oil
3 tablespoons Dijon mustard
2 teaspoons honey
1 teaspoon kosher salt
3/4 teaspoon coarsely ground black pepper
a wooden spoon



heat your grill to high.

stir together the ancho powder, pasilla powder, cumin, coriander, ginger, brown sugar, garlic powder, onion powder, allspice, cinnamon, cloves, fennel, chile de arbol, 2 tablespoons salt, black pepper and cayenne in a small bowl.

brush both sides of the breasts with the oil and season with salt. rub the top side of each breast with a few tablespoons of the rub and place on the grill, rub side down. grill until golden brown and slightly charred, 3 to 4 minutes. turn the breasts over and continue grilling until just cooked through, 4 to 5 minutes longer.

remove the chicken from the grill and drizzle with the black pepper vinegar sauce. tent loosely with foil and let rest for 5 minutes.

black pepper vinegar sauce:

combine the vinegar, oil, mustard, honey, salt and pepper in a blender and blend until smooth. the sauce can be made 1 day in advance, covered and refrigerated. bring to room temperature before serving.

I could have sexual chemistry with vinegar.
Jessica Alba

