

Ingredients;

2 packets of salom
1 orange
1 tbsp of adobo seasoning
1/2 tbsp of oregano
Black pepper to taste
1/4 cup of red wine vinegar
2 tbsp of extra virgin olive oil

Puerto Rican Rice:

2 Cups of long grained white rice
4 cups of water
1 tbsp of extra virgin olive oil
2 tbsp of sofrito (home made will be best here)
3 cans of Vienna sausages (cut up into coins)
1 can of gandules
1/2 tsp of oregano

Directions- in a small pot in high heat, heat up olive oil and fry sofrito with sazón seasoning. Add rice and stir very well for 1 minute. Add water and again stir but making sure you scrape up the bottom of the pan with a wooden spoon. Add oregano and Vienna sausages and let it come up to boil. Once boiling add black pepper and adobo seasoning. Cover the pot and turn the heat to the lowest possible and let it cook for 20-24 minutes.

Grilling Thighs:

On high flame add chicken and sear for about 4 minutes per side, this will make the chicken much more tender and juicy. Put chicken to indirect heat and let it cook for about 25-30 minutes or until fully cooked.