

# Chicken Chicharrones with Fresh Oregano

[Andy Husbands](#) of [Tremont 647](#)

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These little nuggets of crispy-moist chicken are best eaten scooped up in a warm tortilla and drizzled with Limed Sour Cream. The secret to the texture lies in the high heat; the meat comes awfully close to burning, so be prepared to act quickly. Serves 4 as an appetizer or 2 as an entrée

**Ingredients:**

- 1/4 cup olive oil
- 1 1/2 pounds skinless, boneless chicken thighs, cut into 3-inch squares
- Kosher salt and freshly cracked black pepper, to taste
- 1/4 cup peeled and minced garlic
- 1 tablespoon cumin seeds, toasted and ground
- 1 tablespoon coriander seeds, toasted and ground
- 1 tbs chili powder
- 1 tablespoon roughly chopped fresh oregano
- 1/3 cup white vinegar
- 1/2 lime, cut into wedges

**Method:**

1. In a heavy-bottomed skillet over medium-high heat, heat oil until it is hot but not smoking.
2. Season the chicken with salt and pepper, and add it to the skillet. Cook until it turns golden brown and starts to fall apart,
3. 7 to 10 minutes, stirring occasionally and scraping as it sticks to the bottom of the pan.
4. Add the garlic and cook 2 more minutes, stirring constantly so the garlic doesn't burn. Add the chili powder, cumin, coriander, and oregano; cook for 1 minute. Stir in the vinegar and cook until the chicken is glazed, about 1 minute more. Remove from heat. Season with salt and pepper.
5. Squeeze the fresh lime over the chicken and serve hot with warm tortillas, and limed sour Cream.

## **Limed Sour Cream**

A classic condiment made muy picante (that's "very spicy", for the English-only crowd) by the addition of cumin, chipotle, and, of course, lime. Serve straight up with chips and salsa, or with grilled or roasted chicken, grilled shrimp, or any Latin-style dish, such as Chicken Chicharrones with Fresh Oregano, Shrimp Taquitos with Chili Dipping Sauce (page 56), Beer-Poached Shrimp with Tomatillo Cocktail Sauce (page 58), or Corn, Turkey, and Tomato Quesadillas.

### **Ingredients:**

- 1/2 cup sour cream
- Juice of 1 lime (about 2 tablespoons)
- 1/2 teaspoon cumin seeds, toasted and ground
- 1 dried chipotle pepper, rehydrated and minced (or squeezed of extra liquid if canned)
- Salt and freshly cracked black pepper, to taste

### **Method:**

Combine all the ingredients in a small mixing bowl and stir thoroughly, keep for about 1 week refrigerated in an airtight container.

## **Salsa 101**

Salsa hasn't been exotic in years; it's more popular than ketchup. Too many people, though, eat it out of a jar, not realizing that nothing compares to a fresh salsa. What's the upside to that? Even though it's simple to make, your guests will be instantly impressed.

- Makes about 2 cups
- 1 large ripe tomato, cut into 1/4-inch dice
- 1/4 cup diced pineapple
- 1/4 cup diced ripe mango
- 1/4 cup diced ripe papaya
- 1/4 cup diced green apple (tossed with lime juice)
- 1/2 cup minced red onion
- 1/2 cup chopped cilantro
- 1 jalapeno, seeded and minced
- 2 tablespoons freshly squeezed lime juice (about 1 lime)
- 1 tablespoon extra-virgin olive oil
- Salt and freshly ground black pepper, to taste