

## Braai Style Barbecue Chicken with Mango Relish

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5 -6 pounds Chicken Thighs and legs

### Marinade:

2 Lime juice and zest  
1 tsp ground Cumin  
1 tsp Chili Powder  
2 tsp Piri Piri sauce or tabasco sauce  
2 tsp salt  
1 tsp Black pepper  
1 tsp Paprika  
1 tsp ginger ground  
1 tsp Brown Sugar  
2 cloves garlic  
¼ cup olive oil  
½ cup onion chopped  
2 Tbl Parsley, chopped  
1 jalapeno des seeded and chopped

### Relish:

1 mango, peeled and cubed  
½ ea red onion, finely diced  
1 each jalapeño chili pepper, minced  
1 each Lime, Juice  
½ tsp Cumin  
1 tsp Olive oil  
Salt and pepper to taste  
Tabasco

1. In a blender combine ingredients for marinade. Pulse until well pureed. Toss chicken with marinade and let marinate and come to room temperature.
2. Start charcoal grill
3. Combine ingredients for relish.
4. Prep grill, cook the chicken over MEDIUM heat, making sure to turn the pieces regularly so that the chicken is evenly cooked. This should take about half an hour or more depending on the size of your chicken pieces.