



8 chicken thighs

2 TBS chili powder

2 tsp ground cumin

2 tsp garlic powder

2 tsp black pepper

2 tsp salt

- Rinse and pat dry the chicken thighs.
- In a small bowl, mix together the rest of the ingredients.
- Rub the thighs with spices and refrigerate, covered, for at least one hour.
- Heat the grill on high. Turn half of it off and place the chicken thighs, skin side down, on the unlit side. If you are working with charcoal, heat the coals and scoop them to one side. Place the chicken on the side that has no coals. Sear the chicken skins and flip. Cook the thighs for a good 30 minutes until they are completely cooked through or a meat thermometer registers 165 to 170 degrees.
- Serve your chicken with any side you prefer. We had ours with parsley fingerling potatoes and a salad.

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