

Poulet Braisé

Ingredients

- 6 cloves garlic, peeled and pureed
- 1/4 cup Dijon mustard
- 2 tsp red pepper flakes
- 1 tsp Maggi seasoning sauce or 1 Jumbo or Maggi seasoning cube, crumbled
- 3 lbs chicken parts

Directions

Mix the pureed garlic with the mustard, the pepper flakes and the seasoning sauce. Smother all over the chicken and let rest while you preheat the grill to 300°F - 400°F

Grill over medium-high indirect heat for about 30 minutes, turning once.

<http://www.marga.org/food/int/ivorycoast/bbq.html>