

Aji-Li-Mojili Chicken

Prepare sauce by mixing all ingredients in blender until smooth:

8 cloves of garlic

1 tbl coarse black pepper

12 lunchbox peppers

½ cup vinegar

½ cup lime juice

4 tsp salt

1 cup olive oil

Pour sauce into a gallon freezer bag, place whole chicken in bag with sauce, marinate at least 2 hours. Place chicken in a roasting pan, pour excess sauce over it, cover loosely with foil and bake at 350 for 1 hour. Remove foil and cook until dark brown.