Poulet Yassa

From Senegal, by Mireille

Poulet yassa is a dish that is made in West Africa. I learned to make it in Senegal with one of my friends. Her name is Fama. I lived in Senegal for 2 years, and once I got Poulet Yassa at restaurant and loved it. So I called my friend and asked her if she could show me how to make it. Poulet yassa is easy to cook. I love cooking it here in summer.

Ingredients

- 5 limes
- 5 Tbsp. vegetable oil
- 5 onions
- 2 bouillon cube
- 3 pounds chicken thigh
- 1 cup water
- 1 habanero pepper
- 6 cups cooked rice

Directions

1. In a bowl grate 3 limes zest.
2. Add 5 limes juice.
3. Add 2 tablespoons oil, plus bouillon cubes.
4. Cut the onions.
5. Rub the mixture into the chicken.
6. Cover and let marinate in the refrigerator overnight.
7. Strain the chicken, reserving the marinade juice and onions separately.
8. Preheat the grill over high heat.
9. Grill the chicken pieces, turning once. Set aside on a platter.
10. Heat the remaining 3 tablespoons oil in a large pot over medium heat.
11. Add the reserved onions and cook covered until caramelized.
12. Add the grilled chicken and juice.
13. Serve with rice.

Makes 4 - 6 servings