

## **CANDELEROS SOUTHWESTERN GRILL**

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE  
OF SIZZLING SAUCES AND SALSAS!**

### **ROASTED RED CHILE CHICKEN**

3-1/2 lb chicken

2 cups Candeleros Red Salsa OR Smokin Red Enchilada Sauce

2 Tblspn honey

Marinate the chicken with 1 cup of red salsa or chipotle sauce. Remove the chicken from marinade and add the honey to the marinade. Puree and brush on the chicken. Roast at 350°. When done, remove & skim off the rendered fat. Add the second cup of salsa or smoking enchilada sauce and heat in a saucepan.