

## **Ancho-and-Honey-Glazed Chicken Skewers**

### **Black Bean Sauce and Jalapeño Crema**

**By, Chef Steven Ferneding**

#### **Ingredients**

1 1/2 cups dried black beans, soaked overnight in cold water and drained  
1/4 small red onion, coarsely chopped  
2 garlic cloves, sliced  
1 large chipotle chile in adobo, stemmed and coarsely chopped  
1 teaspoon ground cumin  
Kosher salt and freshly ground pepper  
1 large jalapeño  
1/2 cup crema  
1/3 cup honey  
1 tablespoon ancho chile powder  
1 tablespoon Smoked Dijon mustard  
2 chicken breast  
2 tablespoons vegetable oil  
1/2 cup Chicken stock

#### **Step 1**

In a large saucepan, combine the beans with the red onion, garlic, chipotle and cumin. Add enough water to cover the beans by 1 inch and bring to a simmer. Cook over moderately low heat until the beans are tender, about 30 minutes. Using a slotted spoon, transfer the beans to a food processor or use an immersion blender. Add 1 cup of the bean cooking liquid and pulse until the beans are almost smooth. Season the sauce with salt and pepper and transfer to a small saucepan. Keep warm.

#### **Step 2**

Meanwhile, preheat the oven to 375°. Roast the jalapeño directly over a gas flame until charred all over. Transfer the jalapeño to a small bowl, cover with plastic wrap and let cool. Peel, seed

and coarsely chop the jalapeño. In a food processor, puree the crema with the jalapeño and cilantro until smooth. Season with salt and pepper. Transfer the crema to a small bowl and refrigerate.

### **Step 3**

In another small bowl, whisk the honey with the ancho chile powder and mustard and season with salt and pepper. Rub the chicken with the vegetable oil and season with salt and pepper. Heat a large cast iron skillet. Add the chicken and cook over moderately high heat until browned on the bottom, about 3 minutes on each side. Turn the chicken and brush with some of the ancho-honey glaze. Transfer the skillet to the oven and bake the salmon until just cooked through, about 3 minutes.

### **Step 4**

Spoon the warm sauce and the jalapeño crema onto plates or a platter and arrange the chicken on top. Brush the chicken with a little more of the ancho-honey glaze and serve.