

FOOD

BY SHERYL JULIAN AND JULIE ROSS



PAPRIKA PASTE

- 2 cloves garlic, finely chopped
- Salt, to taste
- 2 tablespoons olive oil
- 2 teaspoons hot Hungarian paprika
- 1 teaspoon freshly ground black pepper
- 1 teaspoon dried thyme
- 2 teaspoons dry mustard

Put the chopped garlic on a cutting board and sprinkle it lightly with salt. Using a blunt knife, smear the garlic and salt together until the garlic turns into a paste.

In a small bowl, combine the garlic with the oil, paprika, black pepper, thyme, and mustard. With your hand, rub the mixture on the chickens. Set them in a nonaluminum pan and cover with plastic wrap. Let the chickens marinate for up to 4 hours or as long as overnight, turning them several times.

Grill or roast the chickens until they are cooked through.

FOR 2 SMALL CHICKENS