



Brazilian Churrasco

SERVINGS 8-10



PREP TIME 1-2 hrs

COOK TIME 1 hr

DIRECTIONS

1. Make the marinade for the chicken: In a small mixing bowl, combine the garlic, cilantro or parsley, if using, lime juice, olive oil, and salt and pepper and whisk to mix. Place the chicken thighs in a resealable plastic bag and pour the marinade over them. Seal the bag and marinate in the refrigerator for 1 to 2 hours, turning the bag occasionally so thighs marinate evenly.
2. In the meantime, trim the sirloin cap of any silverskin. Slice it crosswise against the grain into 2-inch-wide pieces. Season generously on all sides with salt and pepper, then form into a "C" shape with the fat cap on the outside. Skewer the pieces of meat through the bottom and top sides to maintain the "C" shape.
3. Skewer the kielbasa and the vegetables on separate skewers. Brush the onions on all sides with olive oil and season with salt and pepper.
4. Remove the chicken thighs from the marinade (discard the marinade) and pat dry with paper towels. Skewer the chicken thighs.
5. If you have a Brazilian-style rotisserie, like a Carson, set it up according to the manufacturer's instructions. Build a wood or charcoal fire and preheat to medium-high (400 degrees). Insert the skewers in the sockets, beef and kielbasa on the top row, chicken, onions, and peppers on the bottom row. Spit-roast until each

INGREDIENTS

For The Chicken:

- 4 cloves garlic, finely chopped
- 1/4 cup chopped fresh cilantro or flat-leaf parsley (optional)
- 1/2 cup fresh lime juice
- 1/4 cup extra virgin olive oil
- Coarse sea salt and freshly ground black pepper
- 6 bone-in, skin-on chicken thighs

For The Beef:

- 1 (4 lb) piece top sirloin cap (picanha), fat trimmed to 1/2 inch

For The Kielbasa:

- 1-1/2 lbs kielbasa sausage, cut into 3 inch lengths

For The Vegetables:

- 12 or more baby bell peppers, mixed colors
- 2 medium onions, peeled and quartered lengthwise
- Extra virgin olive oil
- Salt
- Molho a Campanha, for serving

is cooked to taste: about 35 to 40 minutes for the chicken and onions, 45 minutes for the beef, and 30 minutes for the peppers and kielbasa. Rotate the skewers every 10 minutes or so (or as needed) so each ingredient spends some time close to the coals. You may need longer or shorter cooking times, depending on the heat of your fire. Cook the chicken through (to an internal temperature of 165°F) Serve the beef crusty on the outside and medium-rare (130°F to 135°F) inside.

6. Serve the meats with the salsa.

For a pinch of

Seabra's
flavor...

If you don't a Brazilian-style rotisserie, skewer each ingredient on flat metal skewers.