Chicken Thighs With Cumin, Cayenne and Citrus

[**MARK BITTMAN**](https://cooking.nytimes.com/44138984-mark-bittman/my-recipes)

* **YIELD**4 servings
* **4** **cloves garlic, peeled**
* **1** **small onion, quartered**
* **1** **tablespoon fresh oregano, or 1 teaspoon dried**
* **2** **teaspoons ground cumin**
* **¼** **teaspoon cayenne, or to taste**
* **Pinch ground cloves**
* **Salt and pepper**
* **1** **tablespoon peanut or other oil**
* **2** **tablespoons orange juice, preferably freshly squeezed**
* **2** **tablespoons freshly squeezed lime juice**
* **About 1 1/2 pounds boneless chicken thighs, or 2 pounds thighs with bones**
* **Chopped cilantro for garnish**

Nutritional Information

PREPARATION

1. Preheat a gas grill, start a wood or charcoal fire or preheat a broiler; the fire should be moderately hot, and the rack should be about 4 inches from the heat source.
2. Combine the garlic, onion, oregano, cumin, cayenne, cloves, salt, pepper and oil in a blender or small food processor, and blend until fairly smooth. Add the juices, taste and adjust seasoning; the flavors should be powerful.
3. Smear sauce over chicken; if time allows, marinate 30 minutes or so. Grill 6 to 8 minutes a side, or until meat is nicely browned and cooked medium or better on the inside. (Thighs with bones will take longer, about 20 minutes total.) Serve, garnished with the cilantro.