

Pollo Calpulalpan

Ingredients

2 corn tortillas

Procedure

Preheat Oven at 350°F

Wash chicken under cold water and thoroughly dry both inside and out with paper towels.

- ② With a small sharp knife make a ^{vertical} stabbing incision in the ^{upper} breast meat about $\frac{3}{4}$ inch ^{deep} and keeping the knife in that incision, bend it ^{slightly} outward from the breast bone creating a space for the insertion of the Jalapeño pepper (about $\frac{3}{4}$ inch long and $\frac{1}{4}$ inch wide)

In the same way insert two more slivers of Jalapeño (spaced ^{thru} evenly) down each side of the breast. Make sure they are deep inside the meat with no part showing. Insert one Jalapeño sliver in each drumstick and 2 in each thigh on both sides of the leg bone.

Am

Season the cavity of the bird with
the following the juice of $\frac{1}{2}$ lime
 $\frac{1}{4}$ tsp each of salt, pepper, oregano, ^{and} ground coriander
slightly more than $\frac{1}{4}$ tsp of garlic powder
 $\frac{1}{2}$ tsp cumin powder

$\frac{1}{8}$ tsp powdered cloves, and $\frac{1}{8}$ tsp of ground cinnamon
~~and a dash of cayenne pepper~~
Combine the chopped onions and tortilla pieces
with the chopped jalapeños and stuff loosely into the
bird

rub the juice of $\frac{1}{2}$ lime into the bird then:

~~With your hands~~ Grease the whole bird with the
vegetable oil and sprinkle the entire bird with
the following.

1 tsp garlic powder 1 tsp cumin powder $\frac{1}{4}$ tsp coriander
 $\frac{1}{2}$ tsp oregano $\frac{1}{4}$ tsp powdered cloves $\frac{1}{4}$ tsp ground cinnamon
and a dash of cayenne (varying it for desired
hotness. ^(using vegetable oil))

Place in a greased baking dish
and bake uncovered and without basting
or opening the oven for 1 hr. and 15 min. - 20 min
when it is removed from the oven, allow
at least 20-30 min before eating