**Bonaire Ingredients:**

- Salt
- Olive oil
- Fresh basil
- Fine sea salt
- 1/2 cup extra virgin olive oil
- 1 tsp. smoked paprika
- 2 tbsp. sherry vinegar
- 2 tbsp. chopped flat-leaf parsley
- 1 large roasted red bell pepper
- 1 chicken leg
- 1/2 tsp. pepper
- 1/2 cup butter, cubed

**Chicken Instructions:**

1. Place the chicken leg in a shallow dish and pour the marinade ingredients over it. Cover and refrigerate for at least 4 hours, or up to 24 hours, to allow the flavors to penetrate.
2. Preheat the oven to 350° F (175° C).
3. Remove the chicken leg from the marinade and place it on a baking rack inside a baking dish. Reserve the marinade for later use.
4. Bake your chicken leg at 350° for 50 minutes.
5. Unwrap the aluminum foil and bake for an additional 25 minutes, basting occasionally until a golden brown crust forms.
6. If you like, you can place the chicken leg on a chicken leg stand, which will help prevent it from sticking to the baking rack.
7. Once your chicken leg has had time to marinate, you can add the reserved marinade to the sauce. If you prefer, you can leave it out of the sauce and serve it on the side.

**Marinade:**

- 1/2 cup olive oil
- 1 tsp. smoked paprika
- 2 tbsp. sherry vinegar
- 2 tbsp. chopped flat-leaf parsley
- 1 large roasted red bell pepper

**Sauce:**

1. In a small saucepan, add the reserved marinade and bring to a simmer.
2. In a blender, combine the olive oil, prepared basil, and seasonings until smooth.
3. Slowly add the olive oil mixture to the marinade sauce and blend until very finely chopped. Keep adding the mixture until the sauce is thick and creamy, and the flavors are well incorporated.
4. Serve the sauce as a side dish or pour it over the chicken leg. You can also use it as a dipping sauce for veggies or crackers.