

RECIPE | TOMATOES

# GEORGIA GOLD BBQ CHICKEN



*Follow us*



[pure-flavor.com](http://pure-flavor.com)



# GEORGIA GOLD BBQ CHICKEN

Recipe by Chef Benjamin Leblanc-Beaudoin of Iron Kettle Bed & Breakfast.

## INGREDIENTS

### Chicken and Grilled Tomatoes

- 1 pack Pure Flavor® Juno Bites Red Grape Tomatoes
- 2 tbsp of salt
- 1 tsp of olive oil
- 1 whole chicken, cut into thighs, drums and breasts

### Sauce

- ½ cup of Dijon mustard
- ½ cup of yellow mustard
- ½ cup of apple cider vinegar
- ½ cup of molasses
- ½ cup of honey
- 2 tbsp of canola oil
- 1 tbsp of Worcestershire Sauce
- 1 tbsp of garlic salt
- 1 tbsp of coarsely ground black pepper
- 1 tbsp of onion powder
- ½ tbsp of cayenne pepper

## DIRECTIONS

1. Preheat BBQ to medium to high heat.
2. In a blender, puree all of the ingredients for the glaze/sauce.
3. Marinate the chicken with half of the sauce for one hour.
4. Grill chicken until cooked throughout, approximately 20 minutes.
5. In a mixing bowl, cover grape tomatoes in olive oil and salt.
6. Grill tomatoes for 5 minutes.
7. Glaze chicken with sauce before serving.



### TOTAL TIME

40 minutes

### PREP TIME

20 minutes

### COOK TIME

20 minutes

### SERVES

6

### COOKING LEVEL

Medium