



TOTAL TIME

40 minutes

PREP TIME

20 minutes

COOK TIME

20 minutes

SERVES

6

COOKING LEVEL

Medium

RECIPE | TOMATOES



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.



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