

## Ginger Soy Bourbon Grilled Chicken

With Bourbon Sweet Potato Rice Pilaf (see separate recipe for this side)

January 2015, by Camine Pappas

A nod to our Southern Favorite, Jack Daniels Bourbon Whiskey

**Serves 4**

### INGREDIENTS:

3-4 skinless, boneless chicken breasts cut in half, lengthwise

### MARINADE:

1/3 C bourbon

1/3 C soy sauce

3 T hoison sauce

½ t sesame oil

Juice from ½ lime

4 cloves garlic, minced

1 T grated fresh ginger

Juice from one orange

Juice from two oranges

2 T sugar

Slices of lime

1 t corn starch

1/3 C water

Fresh parsley



### DIRECTIONS:

Mix all ingredients to lime, using only ONE orange for marinade. Reserve other juice from the other orange for the sauce. Arrange breasts in glass baking dish. Reserve ½ C of the marinade and set aside. Cover the chicken with the rest of the marinade. Let sit for 2 hours but not more than 6. Heat your grill, and cook according to your preference until barely done. Remove, let sit covered with foil for 10 minutes. In a small saucepan, heat the ½ C of marinade and the other juice from the second orange until almost boiling. Whisk together the corn starch and water and whisk it into the hot liquid quickly; it will get thick immediately. Take off the heat. Slice chicken. Serve with sauce, a slice of new lime, some parsley and if desired, some sesame seeds.