



Carolina BBQ Marinated Grilled Chicken

Served with Maple BBQ Glaze

Camine Pappas / May 2019

INGREDIENTS:

MARINADE:

- ¼ C grapeseed oil
- 1/2 C catsup
- 1/3 C lightly packed brown sugar
- ¼ C Cranberry Pear white balsamic vinegar
- 1/3 C red wine vinegar
- 2 T soy sauce
- ¼ t black pepper
- 1 t kosher salt
- 2 mandarins, halved, then sliced. Use half of one mandarin to squeeze the juice from and add to marinade. Slice the remaining 1 ½ sections into small slices to add to marinade.
- 4 large cloves of garlic sliced
- 2 T honey bourbon



MAPLE BBQ GLAZE:

In a small saucepan add catsup, ¼ C maple syrup, 1 t bourbon, 1/8 t each of ground ginger and turmeric, dash of pepper and salt. Whisk together, heat until bubbling. Serve.

METHOD:

This works well on any kind of chicken but I used 2 pounds of bone-in and skin on leg quarters. Put chicken in Zip-lock gallon sized bag, add all the marinade, turn often and let marinate for 4 hour or not more than 12. Pour off marinade, grill chicken, then serve with sauce!

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