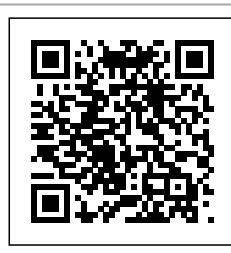


Peach BBQ Grilled Chicken



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

For the sauce:

- 1 cup of Ketchup
- 2 Tbsp of Yellow Mustard
- 2 Tbsp of Bourbon
- 3 Tbsp of Maple Syrup
- 3 Tbsp of Brown Sugar
- 1/4 cup of Peach Preserves
- 2 tsp of Worcestershire Sauce
- 2 Tbsp of Apple Cider Vinegar
- 1/2 tsp of Smoked Paprika
- 1 tsp of Chili Powder
- 1 tsp of Granulated Garlic
- 1 tsp of Granulated Onion
- Salt and Pepper to taste
- Splash of Water

For the Rub:

- 1 tsp of Granulated Onion
- 1 tsp of Granulated Garlic
- 1 tsp of Dried Parsley
- 1/2 tsp of Dried Mustard
- 1 tsp of Paprika
- 1/4 tsp of Cumin
- 1/2 tsp of Smoked Paprika
- 1 tsp of Chili Powder
- 1 tsp of Seasoned Salt (or more to taste)

Chicken and peaches:

- 2lb of Bone in, skin on, Chicken Thighs, trimmed
- 4 Peaches, quartered
- 1 Tbsp of Olive Oil

1) To make the sauce, combine all the ingredients for the BBQ sauce except for the peach preserves (add about 3 tablespoons of water) bring to a gentle boil and cook until the sugar is dissolved, just a few minutes, then stir in the preserves until melted and set aside.

2) Mix together the spices for the rub, then massage it all over the chicken with the olive oil until well coated on both sides.

3) Preheat your grill to about 350 degrees, grill the chicken (start skin side down) for about 10-12 minutes per side (lid closed and add some peaches along side if you'd like) once cooked, brush on the BBQ sauce and grill on both sides for a minute or so to caramelize the sauce, serve with extra sauce on the side and enjoy!

