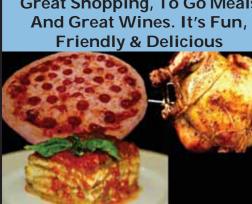


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Querceto Chianti Classico

Antonio's Recipes ANTONIO'S BALSAMIC BBQ CHICKEN PERFECT GAME DAY





De Westhof Chardonnay Limestone Hill Only \$17.0/









Ingredients

1 cup Balsamic vinegar

1 cup Honey

1 cup Brown sugar

1/2 cup Soy sauce

5 sprigs Rosemary

7 cloves Garlic, crushed

8-10 Chicken Breasts, drumstick or thighs

1/4 cup Sesame seeds, for garnishing

1/2 cup Flat leaf parsley, for garnishing

Directions

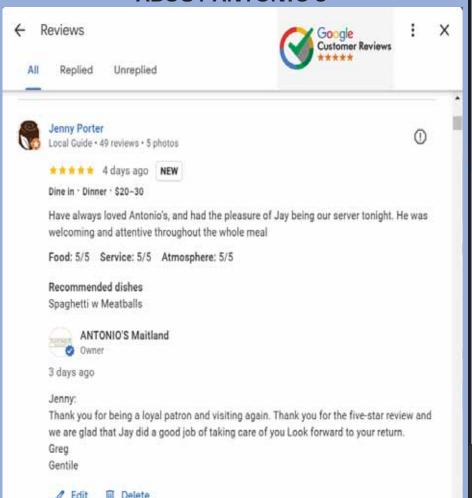
- 1. Combine the balsamic, honey, brown sugar, soy sauce, garlic and rosemary sprigs into a large mixing bowl. Whip until fully dissolved.
- 2. Place the marinade into a large re-sealable container, add the chicken, mix and refrigerate for 2 hours.
- 3. Preheat the oven to 450 degrees or ready the grill.
- 4. Take the chicken out and place on a parchment lined sheet tray.
- 5. Bake chicken for 18 minutes or grill until juices run clear.
- 6. Take the marinade and place into a medium sauce pot. Bring to a boil to eliminate bacteria, reduce to a simmer and cook until thick.
- 7. Place some of the sauce into a mixing bowl. When the chicken is cooked, place the chicken into the mixing bowl and toss to coat evenly.
- 8. Plate up and sprinkle with parsley and sesame seeds.



Weekly Sale Market Grocery Store Sale

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