

GRILLED CHICKEN WITH CHIPOTLE CHILES IN ADOBO SAUCE

INGREDIENTS

- 1 T Orange juice concentrate (thawed)
- 1 1/2 t Chipotle Chiles in adobo sauce (finely chopped)
- 1 1/2 t Vinegar (Balsamic)
- 1 t Molasses
- 1/2 t Mustard (Dijon)
- 2 Chicken breasts (8 oz) (skinless) (boneless) (trim fat off)



DIRECTIONS

- 1 Pre-heat grill or broiler to high & lightly oil the rack
- 2 Whisk orange juice concentrate, chiles, vinegar, molasses & mustard in a small bowl
- 3 Grill or broil the chicken for 2 minutes
- 4 Turn the chicken & brush the chipotle-orange glaze on it
- 5 Continue cooking & brushing with more of the glaze (At least 4 minutes)
- 6 Turn the chicken again & brush with the remainder of the glaze
- 7 Cook until no longer pink in the middle (2 - 5 minutes or more)

NOTE ON KOSHER CHICKEN PREP

Most people would add 1/8 t of salt to the recipe but because the kashering process includes salt, it isn't necessary to add salt

NOTES ON ADOBO SAUCE

Chipotle chiles in adobo sauce are smoked jalapenos packed in a flavorful sauce

- 1 You can find the small cans with the Mexican foods in supermarkets
- 2 Once opened, they'll keep up to 2 weeks in the refrigerator **OR** 6 months in the freezer

You'll find a recipe to make the adobo sauce yourself, under the **MAKE IT YOURSELF** listings on our **RECIPE DIRECTORY**



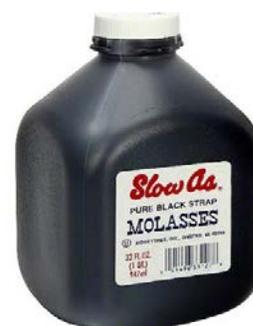
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