



Strawberry Glazed Grilled Chicken Breasts with Grilled Strawberry Skewers

Recipe By JOE LASHER, SR.

SERVES: 4-6

INGREDIENTS:

- 1½ lbs. boneless chicken breasts
- 1 tbsp. Kosher salt
- 1 tbsp. coarse ground black pepper
- 2 lbs. strawberries, *cleaned, hulled, and halved*
- ¼ cup strawberry jam or preserves
- 1 cup water
- 3 tbsp. olive oil, *divided*
- 1 shallot, *chopped*
- 1 jalapeño, *chopped*
- ¼ cup honey
- 2 tbsp. balsamic vinegar
- 1 tbsp. tomato paste
- 2 tbsp. soy sauce
- 2 tbsp. Worcestershire sauce
- 1 tbsp. ketchup
- 6 6" Bamboo Skewers, *soaked in water 30 minutes*
- 1 lb. ripe strawberries
- 3 tbsp. melted butter
- 1 tbsp. honey
- ½ tsp. lemon juice
- ¼ tsp. Kosher salt

DIRECTIONS:

- 1. Heat olive oil in a medium saucepan over medium heat. Add shallots and jalapeño, then cook until they begin to caramelize, about 10 minutes.
- 2. Add the strawberries and water, then continue to cook until the water is reduced by half, letting the strawberries begin to break down during this process. Stir in the remaining ingredients then turn the heat to low or medium-low. Let this cook for about 30 minutes until the strawberries break down more completely.
- 3. Remove from heat and blend with an immersion blender or food processor. Let cool.
- 4. Preheat the grill or smoker to 400°F.
- 5. Lightly coat chicken with olive oil and sprinkle with black pepper.
- 6. Place chicken skin side down over direct heat for 3 minutes, then twist for grill marks and let cook another 3-4 minutes.
- 7. Turn chicken and glaze with strawberry BBQ glaze every 2-3 minutes. Cook until internal temp of 165°F.
- 8. Skewer strawberries stem to the end of the skewer. Mix butter, honey, lemon juice and salt in a small bowl and brush onto skewers. Place on to grill until they are lightly charred on each side, brushing with butter mixture as they cook. Remove from the grill and serve.

Did you make this recipe?

Tag your picture (@inglesmarkets) and you might win a prize!