

Garlicky Thai Grilled Chicken

Submitted by: Patricia Knighton



6 Servings

6 Pilgrim's Pride split chicken breasts

Garlic Cilantro Pesto:

- 4 cloves garlic
- 1/4 cup fresh cilantro, or 2 tablespoons dried cilantro
- 2 tablespoons soy sauce
- 1 teaspoon coarse black pepper
- 1/2 teaspoon dried crushed red pepper
- 1 teaspoon salt
- 1 tablespoon vegetable oil

Sweet & Spicy Sauce:

- 1 cup sugar
- 1/4 cup water
- 1/4 cup corn syrup
- 1/3 cup rice vinegar
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon vegetable oil
- 1/2 teaspoon cayenne pepper
- 2 teaspoons dried crushed red pepper

Rinse chicken breasts, pat dry and place in single layer in shallow dish. Place Garlic Cilantro Pesto ingredients in food processor or blender and process to form a pesto. Spread over both sides of chicken, cover, and marinate in refrigerator one hour.

To prepare Sweet & Spicy Sauce, place sugar, water, corn syrup, vinegar, garlic and salt in saucepan. Stir to dissolve sugar and bring to a boil. Reduce heat to low and simmer until liquid is reduced and slightly thickened, about 20 minutes. Remove from heat and add oil, cayenne, and crushed red pepper. Cool to room temperature.

Preheat charcoal or gas grill and lightly coat with oil or cooking spray. Place chicken, skin-side up, on prepared grill, 4 to 6 inches from heat source. Grill, turning occasionally, about 45 minutes or until temperature on meat thermometer is 170°F and juices run clear when pierced with a fork. Serve with Sweet & Spicy Sauce.