

MOLASSES-RUM CHICKEN

PAGE 31 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Grill chicken, turning occasionally, for 30 minutes, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Discard remaining marinade.

Recipe from *Fix, Freeze, Feast*, 2nd Edition
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