

PORT BARBECUED CHICKEN

PAGE 36 • BEST BY:

Directions Completely thaw in refrigerator. Prepare a medium-low fire in a gas or charcoal grill. Grill chicken, turning every 5 minutes and basting frequently, for 30 minutes, or until an instant-read thermometer inserted into thickest part of chicken reads 165°F/75°C. Do not baste chicken during last 5 minutes of grilling. Boil remaining sauce for at least 5 minutes if you wish to serve it with chicken.

Recipe from *Fix, Freeze, Feast*, 2nd Edition © 2018 Kati Neville and Lindsay Ahrens, Storey Publishing

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