

ENTREE

Sweet Bourbon Chicken

Ingredients:

- 2 ea Fresh Chicken Breast, 4 oz, marinated
- 6 oz Strawberry Bourbon Glaze
- to taste Salt and Pepper
- 7 oz Roasted Garlic Mashed Potatoes
- 3 ea Fresh Vegetable Medley
- 1 oz Olive Oil
- 2 tsp Garlic, Minced

Garnish (optional)

- 4-5 pieces Fresh Strawberries
- 1 Tbsp Green Onions, chopped

Procedure:

1. Season chicken with salt and pepper to taste, place on hot grill, coat with Strawberry Bourbon Glaze and cook to at least 165° internal.
2. Heat 1 tsp of olive oil in sauté pan and add vegetables, garlic and salt and pepper to taste, toss in hot pan until heated throughout.
3. On a round plate pipe potatoes in the center. Drizzle 2 ozs. of Strawberry Bourbon Glaze at 6 o'clock position.
4. When Chicken is done remove from grill and cut each breast into 3 pieces on a bias. Shingle on plate over sauce leaning on potatoes.
5. Place vegetables on opposite side of the plate from chicken.
6. Serve with a side ramekin of sauce and garnish with fresh strawberries and chopped green onions.

Strawberry Bourbon Glaze

Lyons Strawberry Topping - Item 0034	1 cup
Olive Oil	1 oz.
Bourbon	2 cups
Maple Syrup	½ cup
Garlic, minced	1 Tbsp.
Red Onions, chopped	¼ Cup
Salt	2 tsp.
Cayenne Pepper	¼ tsp.
Corn Starch	2 Tbsp
Water	2 cups+
	¼ Cup

Heat olive oil in pan, add red onions and garlic and sweat. Deglaze pan with bourbon and reduce by 1/3. Add remainder of ingredients, except for cornstarch and ¼ cup water, mix well and simmer for 10 minutes. Mix corn starch and remaining water and add to pot a little at a time until desired consistency is reached. Bring back to a boil and simmer another 4 minutes.

