

ENTREE

Raspberry Chipotle Chicken

Ingredients:

- 2 ea Fresh Chicken Breast, 4 oz, marinated
- 6 oz Raspberry Chipotle BBQ Sauce
- to taste Salt and Pepper
- 7 oz Roasted Garlic Mashed Potatoes
- 1 ea Corn on the Cob
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

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

Procedure:

1. Season chicken with salt and pepper to taste, place on hot grill, coat with Raspberry Chipotle BBQ Sauce and cook to at least 165° internal.
2. Coat corn with olive oil, garlic, salt and pepper, to taste. Place on hot grill and cook, rotating frequently.
3. On a round plate pipe potatoes in the center. Drizzle 2 ozs. of Raspberry Chipotle BBQ Sauce 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 corn on opposite side of the plate from chicken.
6. Serve with a side ramekin of sauce and garnish with fresh raspberries and chopped green onions.

Raspberry Chipotle BBQ Sauce

- Lyons Raspberry Topping - Item 2380 1 ¼ Cup
- Chipotle Peppers, canned, 2 Tbsp
- chopped 2 Cups
- Beef Broth 2 Tbsp.
- Garlic, minced ½ Cup
- Red Onions 1 tsp.
- Basil, dry 1 tsp.
- Salt 1 oz.
- Olive Oil 2 Cups
- BBQ Sauce ½ tsp.
- Tabasco Sauce 2 Tbsp.
- Corn Starch ¼ Cup
- Cold Water

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

