

All-Season Grilled Chicken



PREPARATION TIME
15 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
baked beans



For a budget-friendly change of pace, substitute chicken thighs and legs for the chicken breasts.

Follow as recipe directs but increase the cooking time by about 10 minutes.

SHOPPING LIST

- bone-in chicken breasts
- chili sauce • horseradish

ON HAND

- red-wine vinegar • garlic
- salt

INGREDIENTS

- 1½ cups chili sauce
- ¾ cup red-wine vinegar
- 1½ tablespoons prepared horseradish
- 2 small cloves garlic, halved
- 1 teaspoon salt
- 4 bone-in chicken breasts (6 ounces each)

SERVES 4

COOKIN' Express

- Cut marinated chicken into nuggets for quick-cooking kebabs. Then add chunks of onion, bell peppers, mushrooms or any other vegetable to the skewers. Grill as recipe directs but reduce cooking time to about 15 minutes.
- Precooking the chicken in the microwave will save time. Cover chicken with plastic wrap; microwave on HIGH for about 5 minutes.

Make Ahead

Prepare large batches of marinade ahead of time, then freeze in recipe-size amounts to have on hand whenever you're ready to fire up the grill!

♦ VARIATION

For a less spicy sauce, use ketchup instead of the chili sauce and omit the horseradish.

1 Mix chili sauce, vinegar, horseradish, garlic and salt in a bowl. Reserve ½ of the marinade. Add chicken to bowl; turn to coat. Cover; marinate in refrigerator for about 5 minutes.



2 Preheat grill or broiler. Remove chicken from marinade; discard marinade in bowl. Place chicken on grill or on broiler pan.

3 Grill or broil chicken, turning and basting frequently with half the reserved marinade, until juices run clear when meat is pierced with a knife, about 30 minutes.



4 Heat remaining reserved marinade in a small saucepan, stirring occasionally. Serve hot alongside chicken.