



OF NEW ENGLAND

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ANCHO-MAPLE GLAZED GRILLED CHICKEN WITH SWEET SUMMER SALSA

(courtesy of Veronica Callaghan - Glastonbury, CT)

1/2 cup diced fresh pineapple
1/2 tsp Ground Anise
1/2 cup diced fresh mango
1/2 tsp kosher salt
1 finely chopped Serrano chile pepper, seeds removed
1/4 tsp Fennel Seeds, crushed
1/4 cup diced red onion
2 tbsp balsamic vinegar
1 tsp chopped fresh cilantro, plus additional for garnish
1/3 cup McLure's Maple Syrup
1 orange
1/4 cup extra virgin olive oil
1 tsp Ancho Chili Powder
4 Boneless Chicken Breasts
1/2 tsp Ground Coriander
cooking spray

In a medium sized bowl combine the pineapple, mango, Serrano chile, red onion and cilantro. Grate 1 tsp of orange zest from the orange, stir into salsa. Squeeze in the juice of half the orange. Stir gently to combine the salsa, cover and chill until ready to use.

Combine in a large zipper top bag or marinating dish the ancho chili powder, coriander, ground anise, kosher salt and crushed fennel seeds. Stir in balsamic vinegar, McLure's Maple Syrup and extra virgin olive oil; combine well and set aside.

Place the chicken between two sheets of plastic wrap and pound to 1/2-inch thickness.

Place the chicken in the bag with the marinade and marinate for 10-15 minutes. Preheat grill to medium-high heat

Spray the grill rack lightly with the Cooking Spray. Remove chicken from the marinade. (Discard marinade.) Arrange Chicken on grill rack, close grill and cook for 4 minutes. Using a spatula, turn chicken. Reduce grill heat to medium, close grill and cook for an additional 5-6 minutes, or until chicken is cooked through.

To serve, arrange chicken on a serving plate. Spoon the Sweet Caribbean Salsa over the chicken. Garnish by sprinkling with freshly chopped cilantro.