



# Perfect Patio Chicken

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## LEMON OREGANO CHICKEN

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|-----------------------------------|--------------------------------------|
| 1/4 cup (50 mL) fresh lemon juice | 3 cloves garlic, crushed             |
| 2 tbsp (25 mL) olive oil          | 1/4 tsp (1 mL) freshly ground pepper |
| 1 tbsp (15 mL) oregano, crumbled  | 4 boneless skinless chicken breasts  |

Combine all ingredients except chicken in a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with marinade; seal bag. Allow chicken to marinate 20 minutes, turning bag occasionally. Remove chicken from marinade; discard marinade. Grill chicken over medium heat on natural gas barbecue for 12 - 15 minutes or until chicken is cooked through. Serves 4.

## BANGKOK-STYLE BARBECUED CHICKEN

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|---------------------------------------|-----------------------------------|
| 1 cup (250 mL) chopped fresh cilantro | 1 tsp (5 mL) salt                 |
| 3 tbsp (40 mL) coarsely ground pepper | 2 broiler chickens, quartered     |
| 2 tbsp (25 mL) fresh lime juice       | Thai Tomato Sauce, recipe follows |
| 12 cloves garlic, coarsely chopped    |                                   |

To prepare marinade, combine cilantro, pepper, lime juice, garlic and salt. Dividing equally, pour marinade into 2 heavy zip-lock plastic bags. Add chicken and squeeze bags to coat chicken with marinade. Seal bags and place on a tray. Refrigerate, turning bags occasionally, for 24 hours. Remove chicken from marinade; discard marinade. Grill chicken, bone side down, over low heat on natural gas barbecue for 40 - 45 minutes. Turn chicken over and continue cooking for 10 - 15 minutes or until skin is golden brown and chicken is cooked through. Serve with Thai Tomato Sauce. Serves 8.

### **Thai Tomato Sauce**

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|--------------------------------------|---|
| 1 can (7 1/2 oz/213 mL) tomato sauce | 1/4 cup (50 mL) rice vinegar              |
| 1 cup (250 mL) golden raisins        | 1/4 cup (50 mL) packed golden brown sugar |
| 6 cloves garlic, peeled              | 1/4 tsp (1 mL) cayenne pepper             |
| 1/3 cup (75 mL) water                | 1/4 tsp (1 mL) salt                       |

Combine all ingredients in a blender and puree until smooth. Pour mixture into a nonreactive saucepan. Bring to a boil over medium heat. Reduce heat and simmer, stirring occasionally, until mixture is reduced to 1 1/2 cups (375 mL). Remove from heat and cool. Transfer to a serving dish. Cover and refrigerate for up to 24 hours. Makes 1 1/2 cups (375 mL).

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### **DEVILLED DRUMS**

1/3 cup (75 mL) Dijon mustard	1 tsp (5 mL) paprika
2 tbsp (25 mL) oil	1 clove garlic, crushed
1 tbsp (15 mL) Worcestershire sauce	8 chicken drumsticks
1 1/2 tsp (7 mL) hot pepper sauce	

To prepare marinade, whisk together all ingredients except chicken in a small bowl. Pour marinade into a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with marinade; seal bag. Let stand 20 - 30 minutes. Remove chicken from marinade; discard marinade. Grill chicken on an oiled grid over low heat on natural gas barbecue for 40 - 45 minutes or until chicken is cooked through. Serves 4.

### **CHICKEN WITH HERB VINAIGRETTE**

1/3 cup (75 mL) olive oil	1 tbsp (15 mL) capers
2 tbsp (25 mL) balsamic vinegar	4 boneless skinless chicken breasts
1 clove garlic	Additional capers, optional
2 tbsp (25 mL) chopped fresh herbs	

To prepare vinaigrette, puree first 5 ingredients (oil through capers) in a blender until smooth. Place 2 tbsp (25 mL) of vinaigrette in a heavy zip-lock plastic bag. Reserve remaining vinaigrette separately. Add chicken to bag and squeeze bag to coat chicken with vinaigrette; seal bag. Let stand 15 minutes. Remove chicken from bag. Grill chicken over medium heat on natural gas barbecue for 12 - 15 minutes or until chicken is cooked through. Place chicken on a small platter. Drizzle with reserved vinaigrette. Garnish with capers. Serves 4.

**Cook's Note:** *Fresh herbs, such as rosemary, basil, oregano or thyme, work well in this recipe.*

### **MAPLE GLAZED CHICKEN**

3 tbsp (40 mL) maple-flavoured pancake syrup	2 tsp (10 mL) Dijon mustard
3 tbsp (40 mL) ketchup	8 skinless chicken thighs
1 tbsp (15 mL) white wine vinegar	1 tbsp (15 mL) oil

To prepare glaze, combine syrup, ketchup, vinegar and mustard. Toss chicken with oil. Grill chicken over low heat on natural gas barbecue for 40 - 45 minutes or until chicken is cooked through. Baste chicken with glaze during last 10 - 15 minutes of cooking. Serves 4.

### **CHICKEN WITH CINNAMON AND OREGANO**

2 tbsp (25 mL) fresh lemon juice	1/2 tsp (2 mL) salt
2 tbsp (25 mL) olive oil	1/2 tsp (2 mL) cinnamon
2 tbsp (25 mL) chopped fresh oregano <b>or</b>	1/2 tsp (2 mL) paprika
1 tsp (5 mL) dried oregano, crumbled	4 boneless skinless chicken breasts
3/4 tsp (3 mL) freshly ground pepper	

To prepare marinade, combine all ingredients except chicken in a heavy zip-lock plastic bag. Add chicken and squeeze bag to coat chicken with marinade; seal bag. Let stand 30 minutes. Remove chicken from marinade; discard marinade. Grill chicken over medium heat on natural gas barbecue for 12 - 15 minutes or until chicken is cooked through. Serves 4.