



Chicken in Balsamic Barbecue Sauce Superb!

Servings: 6

8 chicken breasts , Medium
1 small onion , Finely Chopped
1/4 cup olive oil
3/4 cup balsamic vinegar
3 tablespoons sugar
6 tablespoons ketchup
2 tablespoons Worcestershire sauce
4 green onions , Chopped
1 chicken bouillon cube , Crushed
1 teaspoon salt
1 teaspoon pepper
1 teaspoon dry mustard
3 garlic cloves , Finely Chopped
Tabasco sauce , To Taste



Combine all ingredients except chicken.

Marinate chicken in half the sauce for 3 hours or overnight.

Put remaining marinade aside.

Remove chicken from marinade, place chicken in foil-lined pan and broil until nicely browned about 10- 20 minutes per side (depending on the size), or grill on the bbq.

Heat reserved marinade and pour over chicken. Serve.



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