

# **“Power Sweep” Chicken with Honey Mango Glaze**

recipe developed by The Clever Cleaver Brothers®

8 chicken thighs  
olive oil as needed  
2 tablespoon Bombay Booster Seasoning Blend from The Clever Cleaver Kitchen™ **OR** combine  
2 tablespoons curry powder, 1/8 teaspoon salt & 1/8 teaspoon white pepper

## Glaze

1/2 cup honey  
1/4 cup mango juice  
2 tablespoon hoisin sauce  
1 tablespoon rice wine vinegar  
1 tablespoon chopped cilantro  
1 tablespoon Cholula® Hot Sauce  
1/2 teaspoon black sesame seeds

1. Rinse the chicken thighs with cold water and pat dry with paper towels. Lightly oil with olive oil and sprinkle Bombay Booster **OR** your blend of spices on both sides of chicken.
2. In a bowl, combine the Glaze ingredients. If time permits, do this step a few hours in advance (overnight works well) so the flavors combine. Cover and refrigerate.
3. Preheat the grill to medium heat. Place the chicken on the grill and cook until the juice run clear or internal temperature reaches between 165 and 170 degrees. Brush the chicken with Glaze. Cook for another minute, turn the chicken and brush this side with Glaze. Enjoy with your favorite side items. Makes four servings.

**TAILGATE TIP:** If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #2. Transport the prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #3 at your event.

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