

“COIN TOSS” CLONTARF® CHICKEN yields 4 portion

recipe developed by The Clever Cleaver Brothers®

4 boneless, skinless chicken breasts

Marinade

1 cup orange juice
1 cup cranberry juice
1/4 cup Clontarf Irish Whiskey

Glaze

1/8 cup orange juice
1/8 cup cranberry juice
1/8 cup Clontarf Irish Whiskey
1/2 cup brown sugar

1. Rinse the chicken breasts under cold water and pat dry with paper towels. Cut a criss-cross pattern on the top of the chicken breasts, without cutting too deep. Place prepped chicken breasts in a re-sealable plastic bag or in an airtight plastic container.
2. In a small bowl, combine the Marinade ingredients. Place marinade over the prepped chicken and refrigerate the chicken for a minimum 3 hours, or overnight.
3. In a cup or small bowl, combine the Glaze ingredients and hold for use.
4. Preheat the barbecue grill to medium-high. Remove the chicken from the marinade and place on the grill. Discard the marinade. **NOTE: NEVER** baste with marinade that was used for raw meat.
5. Cook the chicken breasts on both sides until cooked but still juicy. You can use a meat thermometer to confirm that it has reached 170 degrees, or you can cut it open to confirm doneness.
6. Approximately 5 minutes prior to removing the chicken from the grill, brush the glaze on both sides. Remove from grill and enjoy.

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