
Kick'n Kona Coffee Chicken

Description

Recipe created by Kelli Siefke, 1st Place Winner, Amateur Entrée Division - 2011 Kona Coffee Cultural Festival Recipe Contest.

Total time: 1 hr Yield: 6 Servings

Ingredients

6 boneless chicken breasts (pounded flat; thighs may be substituted)
4 Tbsp 100% Kona Coffee (ground)
3 Tbsp dried onions
2 Tbsp red chili flakes
3 Tbsp cracked black pepper
2 Tbsp Hawaiian sea salt
1 Tbsp garlic powder
1 Tbsp Maui sugar
1/2 Tbsp cayenne pepper

Prep Time: 1 hr Total Time: 1 hr

Instructions

Wash and dry chicken well. In a medium sized bowl, mix the Kona coffee, dried onions, red chili flakes, black pepper, Hawaiian sea salt, garlic powder, Maui sugar, and cayenne pepper. Coat the chicken with the Kona coffee mixture, making sure to rub the spices in well. Cover and place in the refrigerator overnight, or at least 6 hours.

Barbecue chicken to an internal temperature of about 155° F, then remove from the grill, place in a pan and cover tightly with foil. Let sit until the internal temperature reaches at least 165° F (about 15 minutes). Serve with grilled veggies.

Source:

Kelli Siefke