
Mango & Lemon Coffee Glazed Chicken

Total time: 46 min Yield: 5 servings

Ingredients

3 lb chicken thighs or breasts, boneless skinless
2 tsp salt
1/2 cup fresh Island mango puree
1 lemon, juiced
2 Tbsp Teriyaki marinade
1/2 cup Hawaiian honey
2 cup 100% Kona coffee, brewed and reduced to 1 cup

Prep Time: 17 min Cooking Time: 29 min Total Time: 46 min

Instructions

Cut chicken into 3" long by 1" wide by 1/2" thick strips, season chicken with salt. In a saucepan, add enough water to cover the chicken by 1". Bring the water to a boil, then cover and reduce to low heat. Lightly simmer until the is cooked through, about 15 minutes. Remove the chicken from the saucepan and let cool. Discard remaining liquid from the saucepan.

To make the glaze, combine lemon juice, Teriyaki marinade, Hawaiian honey, and Kona coffee in a 4 quart sauce pan on high heat and stir constantly until reduced to the consistency of syrup, for about 10 minutes.

Dredge chicken in the glaze sauce and place on hot grill. Cook for 2 minutes on each side. Do not burn. Baste while grilling with leftover glaze.

Source:

Dennis Kennedy, Kona Coffee Recipe Contest Winner: Amateur Savory – 1st Place