

McCormick® Blazing Glory Raspberry Chicken Breasts

Recipe Cookbook: McCormick® Cookbook

Prep Time: 60 Minutes

Cooking Time: 12 minutes

INGREDIENTS:

2 TBS McCormick® Grill Mates® Roasted Garlic Montreal Chicken Seasoning
1/2 C water
1/3 C white wine vinegar
2 tsp cornstarch
1/2 C raspberry preserves
2 lb boneless chicken breasts

DIRECTIONS:

1. In small saucepan, blend first 4 ingredients till cornstarch is completely dissolved. Bring to boil, stirring constantly over medium heat till mixture thickens (about 4 minutes).
2. Add preserves; stir till melted. Remove saucepan from burner & allow mixture to cool completely.
3. Place chicken in a re-sealable plastic bag. Reserve 1/3 C marinade; pour remaining marinade over chicken; close bag & turn to coat. Refrigerate 30 minutes.
4. Remove chicken from marinade. Place on charcoal or gas grill over medium heat. Grill 10-12 minutes or till done, turning occasionally & basting with reserved marinade.

Makes 6 servings.