

Foster's Body & Paint

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Chicken with Grilled Pineapple Salsa

Ingredients:

- 1 ¼ cups Wish Bone Italian Dressing or Robusto Itali Dressing
- 1/4 cup firmly packed dark brown sugar
- 1/4 cup plus 2 tblspn chopped, fresh cilantro
- 2 lbs chicken thighs
- 2 tblspn orange juice
- 1/4 tsp salt
- 1/8 tsp ground red pepper
- 1 medium pineapple, peeled and cut into ¾-inch thick slices
- 1 large red onion, cut into ½-inch thick slices

Makes 4 servings



Preparations:

- 1.) Blend Wish-Bone Italian Dressing, sugar and ¼ cup cilantro for marinade. Pour ¾ cup marinade over chicken in large, shallow nonaluminum baking dish or plastic bag; turn to coat. Cover, or close bag, and marinate in refrigerator, turning occasionally, 3 to 24 hours. Refrigerate remaining marinade.
- 2.) Combine 2 tblspns refrigerated marinade, remaining 2 tblspns cilantro, orange juice, salt and pepper in medium bowl for salsa; set aside.
- 3.) Remove chicken from marinade, discarding marinade. Grill or broil chicken, pineapple and onion, turning once and brushing frequently with remaining refrigerated marinade. Grill until pineapple and onion are tender and chicken is thoroughly cooked. Chop pineapple and onion and toss with salsa mixture. Serve salsa with chicken.

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