

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

1-805-922-6191

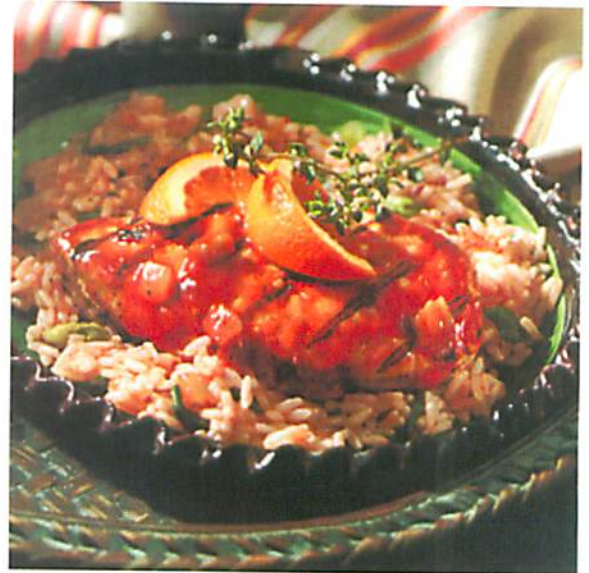
August, 2010

Simply Spicy Grilled Chicken

Ingredients:

Makes 4 servings

- 3/4 cup PACE Picante Sauce
- 3/4 cup barbeque sauce
- 2 lbs chicken parts, skin removed
- 1 cup uncooked regular long grain white rice
- 2 green onions, sliced (1/4 cup)
- Orange slices (optional)
- Fresh thyme leaves (optional)



Tip:

When grilling meats with a longer cook time, it's best to start basting the meat halfway through the cooking time to prevent the sauce from burning.

Preparations:

- 1.) Stir the picante sauce and barbeque sauce in a small bowl. Reserve $\frac{3}{4}$ cup picante sauce mixture to stir in the rice.
- 2.) Lightly oil the grill rack and heat the grill to medium. Grill the chicken for 20 minutes. Grill for 20 minutes more or until the chicken is cooked through, turning and brushing often with the picante sauce mixture. Discard any picante sauce mixture.
- 3.) Cook the rice according to the package directions without salt. Stir in the reserved picante sauce mixture and onions. Serve the rice mixture with the chicken. Garnish with the orange slices and thyme, if desired.

Find this recipe and many more at Fostersbodyandpaint.com