

Grilled Chicken Breast with Sweet and Spicy Maple Glaze

Recipes



4 boneless skinless chicken breasts

4 T Bascom Family Farms 100% pure maple syrup

1 T + 1 tsp chili pepper oil

1 T + 1 tsp tamari

2 tsp apple cider vinegar

Optional: 1/2 cup tightly packed fresh cilantro leaves, coarsely chopped

Put all the ingredients in a large bowl and mix together. Taste and adjust the seasonings, if desired. Marinate chicken breasts for 20 minutes in the refrigerator. Grill them over a medium-hot fire until they are golden brown outside and opaque throughout.



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