



Chicken Barbecue With Mango Sauce And Porter Beer Jelly

Ingredients:

Porter Beer Jelly

- 2 bottles Porter Beer
- 3 oz gelatin, unflavored

Chicken Barbecue with Mango Sauce

- 8 chicken breast halves, boneless & skinless
- 1 tablespoons vegetable oil
- 1 onion, minced
- 4 cloves garlic, chopped
- 1 3/4 cups ketchup
- 1 cup chicken broth
- 1 cup mango, diced
- 1/2 cup hoisin sauce
- 1/2 cider vinegar
- 1/4 cup Porter Beer

- 2 ancho chilies, chopped
- 2 Tablespoons brown sugar
- 2 Tablespoons lemon juice
- 1 Tablespoons Worcestershire sauce
- 1 teaspoons lemon zest, grated
- 1/2 teaspoons cinnamon

Makes: 6 - 8 servings

Prep Time: 2 hours

Grill Time: 20 minutes

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Chicken Barbecue With Mango Sauce And Porter Beer Jelly

Directions:

1. Prepare Porter Beer Jelly by warming contents of one bottle of Porter Beer in medium saucepan over medium heat. Stir in gelatin, dissolve and simmer for 10 minutes. Pour in second bottle beer; continuing warming. Remove mixture to shallow pan; chill in freezer for 15 minutes. Transfer to refrigerator until serving time.
2. To prepare chicken, warm vegetable oil in large cooking pot over medium high heat. Add onion and garlic, sauté about 6 minutes until tender. Add ketchup, chicken broth, diced mango, hoisin sauce, vinegar, 1/4 cup Porter Beer, ancho chilies, brown sugar, lemon juice, Worcestershire sauce, lemon zest and cinnamon. Reduce heat to medium low; simmer for 1 hour. Cool slightly. Place in food processor or blender and purée until smooth.
3. Prepare gas grill. Coat chicken breasts with sauce; place on grill and cook, turning, until cooked throughout, about 8 minutes per side. To serve, cut Porter Beer Jelly and serve on top of each chicken breast.

Recipe courtesy of the National Beer Wholesalers Association.

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