

Tequila Pineapple Chicken

A sweet and tangy chicken dish that looks like it took way more work than it really does. Always a crowd pleaser! (As per the title, this dish contains alcohol. The alcohol can be omitted, but the result may be overly sweet.)



Ingredients:

Boneless, Skinless Chicken Breasts – Trimmed of excess fat.

Tequila – Gold, not silver. Inexpensive. Enough to ½ cover the chicken.

Pineapple Juice – Enough to ½ cover the chicken

Crushed Pineapple – Enough to spoon some on each breast

Seasonings – Season to taste. (Crushed Red Pepper, Garlic Powder, Pepper, Rosemary, and Cajun Seasoning is always a good combo.)

Tomato – Diced

Scallions – Remove root end. Diced.

Cheese – Cheddar and/or Pepperjack work well, but whatever you like will work.

Sweet Baby Ray's Original BBQ Sauce – You can substitute your favorite, but really, if you're barbecuing without Sweet Baby Ray's, you're doing it wrong...

Directions:

1. Dice tomatoes in to a bowl.
2. Remove and throw away root ends from scallions and dice in to bowl of tomatoes and mix gently by hand.
3. Trim the fat from each breast.
4. Place chicken flat in pan with high sides.
5. Pour tequila over chicken until half covered.
6. Mix seasonings and sprinkle half the mixture on the chicken.
7. Flip chicken and swirl through marinade to mix seasoning.
8. Cover exposed side of chicken with remaining seasoning.
9. Place spoonful of crushed pineapple on each chicken breast.
10. Heat grill to high heat. (Somewhere around 400 – 450 degrees.)
11. Place chicken on grill, making sure to get some of the pineapple chunks from the marinade on top.
12. LEAVE IT ALONE!!! Don't try to flip it too soon, you'll rip it to shreds. (Remember: you can tell when it's ready by gently lifting one edge of the chicken. If it comes up easily, it's ready. If it sticks, give it a minute and check again.)
13. Once ready, flip the chicken and apply Sweet Baby Ray's to the exposed, white, chicken. From now on, you will apply sauce whenever you flip the chicken.
14. On the last flip, cover the top with the diced tomato and scallion mix and top with cheese. Close the grill to melt cheese.
15. Once cheese is melted, you're done.