

Charboy's Bourbon Chicken Recipe for Marinade—Serves 2



INGREDIENTS

- 2 pounds of skinless and boneless chicken thighs
- 1 cup of rice (brown or white)
- 1 teaspoon of lemon peel (rind) over raw chicken thighs
- ¼ teaspoon of cracked black pepper
- 1 cup chopped broccoli
- ¼ cup of green peppers
- 1/4 cup of scallions (green onions)
- 2 tablespoons of olive oil
- 1/4 cup of Charboy's Bourbon Sauce for marinating
- 1 Tablespoon of Charboy's Bourbon Sauce for stir frying vegetables
- 4 tablespoons of Charboy's Bourbon Sauce for drizzling over cooked chicken and rice

MARINADE DIRECTIONS

1. In a sealable plastic bag, combine the raw chicken thighs, lemon peel, and 1/4 cup of Charboy's Bourbon Sauce. Seal and toss bag to coat the chicken. Marinate overnight or for quick marinade at least 30 minutes in the fridge.
2. Boil and cook rice (brown or white rice) with green onions
3. Pre-heat non-stick pan over medium-high stove or oven at 375 degrees. Sear marinated chicken in pan on each side until fully cooked. Or in oven turning twice until fully cooked. Once chicken is fully cooked remove chicken from pan or oven and chop into bit size pieces. Set cooked chopped chicken aside.
4. Pre-heat non-stick pan over medium high heat. Add olive oil and 1 tablespoon of Charboy's Bourbon sauce into the hot pan. Toss in broccoli and green peppers; stir fry for 1 minute and set aside.
5. In each bed of hot rice, start with broccoli and green peppers mix into rice. Top with warm chicken and drizzle Charboy's Bourbon sauce over each rice dish.
6. Enjoy!

Charboy's Bourbon Chicken Recipe for Char-Grilling-Serves 2



INGREDIENTS

- 2 pounds of skinless and boneless chicken thighs
- 1 cup of rice (brown or white)
- 1 teaspoon of lemon peel (rind) over raw chicken thighs
- ¼ teaspoon of cracked black pepper
- 1 cup chopped broccoli
- 1 cup of green peppers
- 1/4 cup of scallions (green onions)
- 2 tablespoons of olive oil
- 1/2 cup of Charboy's Bourbon Sauce for basting (if out-door char-grilling)
- 2 tablespoons of Charboy's Bourbon Sauce for drizzling over cooked chicken and rice

CHAR-GRILLING DIRECTIONS

1. Place raw chicken in cooking pan. Scrap lemon peel over chicken and add cracked black pepper over chicken and place in fridge for 30 minutes.
2. Boil and cook rice (brown or white rice)
3. Pre-heat charcoal grill until flame is settled. Place seasoned chicken on the char-grill and arrange evenly on the grill. Flip chicken and baste ½ of Charboy's Bourbon sauce on chicken 15 minutes prior to being fully cooked. Remove chicken from char-grill; chop grilled chicken in bit size pieces and set aside
4. Pre-heat non-stick pan over medium high heat. Add olive oil and 2 tablespoons of Charboy's Bourbon sauce into the hot pan. Toss in broccoli, green peppers, and scallions; stir fry for 1 minute and set aside.
5. On each bed of hot rice, start with broccoli, green peppers, and scallion mix into rice. Top with warm chicken and drizzle Charboy's Bourbon sauce over each rice dish.
6. Enjoy!