

# Kamado Cookers Australia

## Easy Cooking Recipe Selection

### Finger Food Recipes



### Bourbon Chicken Pieces



Cooking temp guide - on the Grill Dome dial 350 - 400f

Cooking time - 7-8 minutes

Skill level - Simple!

Prep time - 10 minutes (make day before to marinate properly)

Wow factor - High!

### KCA Bourbon Chicken

In a large bowl or tub mix the following, adjust amounts depending upon amount of chicken used, and to suit YOUR tastes.

- \*2 cups of regular commercial brand tomato sauce
- \*1/2 cup of brown vinegar
- \*1/2 cup worcestershire sauce
- \*1/3 bottle of GREEN tabasco sauce
- \*1/4 cup balsamic vinegar
- \*4 heaped table spoons of cracked black pepper
- \*1 table spoon salt
- \*1/2 cup brown sugar
- \*2 tables spoons paprika
- \*2 table spoons ground or whole fennel seeds
- \* 1/4 bottle of Bourbon whiskey, to go in the marinade, NOT in you!
- \*Approx 1.5 - 2.5kg of chicken winglets or drumlets, ideally not the entire wing piece just the meaty fleshy part.

*Adjust the above to suit your tastes, 'taste' the marinade before you decide that you are happy with it, add more spice if required or the bourbon that you drank instead of putting it in the mix!*

*Mix all of the above thoroughly, best way is with your hands, (clean preferably!). Let stand in the fridge well wrapped or sealed at least over night. Mix the marinated chicken at least 2-3 time during the next 12 hours or so.*

*Place straight onto the Kamado Grill Dome main grill rack in the pre heated cooker, no need to oil the racks.*

*After about 4 minutes turn all pieces over once.*

*In approx another 3-4 minutes the pieces should all be cooked.*

*Serve hot with an icy cold drink and enjoy with friends!*