



DELICIOUS BLUEBERRY GLAZE BBQ'D CHICKEN

SERVES: 6 | PREP TIME: 10M | COOK TIME: 1H 20M

DAIRY FREE GLUTEN FREE

INGREDIENTS:

- 1 Cup Crofter's Organic Premium Wild Blueberry Fruit Spread
- 2 Cups Apple Cider Vinegar
- 2 Cups Fresh Blueberries
- 1 Cup Raw Golden Honey
- ¼ Tsp Chili Flakes
- 1 Cinnamon Stick
- Quartered Chicken (Bone-In)
- 2 Tsp Salt & Pepper

DIRECTIONS:

1. To start, make your sauce. Put the blueberries and Crofter's Organic Premium Wild Blueberry Fruit Spread into a blender along with 2 tbsp vinegar. Pulse to break up the whole blueberries and continue until a smooth mixture is created.
2. In a saucepan combine the blueberries and remaining vinegar, honey, chili flakes and cinnamon stick. Bring to a simmer and then reduce heat down to low. Simmer for 1 hour.
3. Light your grill to a temperature of 350°F and place the chicken skins side down. Season with salt and pepper, cook for 20-minutes. Basting chicken every 5 minutes with the blueberry sauce. Make sure to keep the lid closed in-between basting.
4. Remove from grill once the chicken is ready and serve hot off the grill. Best paired with a garden or Caesar salad. Enjoy!