



Chipotle Beer BBQ Chicken

Ingredients

- 3/4 cup ketchup
- 2/3 cup beer
- 1/2 cup honey
- 3 garlic cloves, minced
- 2 tablespoons [Fustini's Michigan Apple balsamic](#)
- 2 tablespoons [Harwood Gold Horseradish Mustard](#)
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon chipotle chili powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon freshly ground black pepper
- 1 pound boneless, skinless chicken breast or thighs
- salt and pepper
- 2 teaspoons garlic powder

Sharon's Hint

Substitute Fustini's Traverse City Cherry or Espresso Bean for a different flavor. Adapted from howsweeteats.com

Directions

Step 1.

Place the ketchup, beer, honey, garlic, vinegar, mustard, Worcestershire sauce, onion powder, smoked paprika and pepper in a saucepan and whisk together until combined. Heat over medium heat and bring to a boil, then reduce to low heat and cook 30-60 minutes, until thickened. Stirring occasionally. Remove from the heat and let sit at room temperature until it cools and thickens even more.

Step 2.

Preheat the grill to the highest heat. Season the chicken all over with salt, pepper and garlic powder. Optional: brush about 1 tablespoon of the sauce on the chicken.

Step 3.

Place the chicken directly on the grates and grill for 5 minutes. Flip and grill for 5 minutes more until internal temperature reaches 165. Brush more sauce on the chicken and grill for 1-2 minutes. Remove the chicken from the grill, brushing once more with sauce, loosely cover with foil and let the chicken rest for 10 minutes before slicing or serving.