



Bourbon Chicken

with Grilled Potatoes

Bourbon Chicken:

- 1 whole chicken
- 1/2 cup bourbon
- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 1/2 small onion, chopped fine
- 2-3 cloves garlic, crushed
- Black Pepper to taste

Grilled Potatoes:

- 4-5 red potatoes, sliced 1/4 inch
- 1/4 cup olive oil
- 1 tsp garlic powder
- 1/4 tsp cayenne pepper
- 1 tsp parsley flakes
- Salt to taste
- Pepper to taste

Preparation Instructions:

Prepare bourbon marinade in a saucepan and heat it on the grill. Remove backbone from chicken and cut in half. Cut slices over the skin of the chicken. Put chicken in gallon size ziplock bag and cover with 3/4 of the marinade. Reserve 1/4 marinade for basting later. Marinade overnight.

Slice potatoes and add to well salted boiling water on the grill for 30-40 minutes, or about 5 minutes from being done. Don't overcook!

Remove chicken to a shallow pan and cover with marinade. Skewer the chicken to keep it together and make handles for turning. Grill for 1.5 hours, basting every 30 minutes with reserved marinade. Remove and let rest.

Transfer underdone potatoes to a bowl with the rest of the ingredients blended inside. Toss or fold to coat the potatoes, then put them directly on the grill until browned. Remove and sprinkle with more salt and parsley to taste. Serve with a piece of chicken.