



## Mango-Ginger BBQ Chicken

PAIRS WONDERFULLY WITH A BOTTLE OF OUR FOOTSTOMP ZIN

Here, we blend classic barbecue sauce ingredients-ketchup and vinegar-with mango, ginger, Chinese five-spice and turmeric, for a sweet and fragrant glaze for grilled chicken.



1 medium mango, peeled and chopped ½ cup ketchup  
¼ cup cider vinegar  
2 tablespoons brown sugar  
1 tablespoon reduced-sodium tamari or low-sodium soy sauce  
1 tablespoon grated fresh ginger  
½ teaspoon Chinese five-spice powder ½ teaspoon ground turmeric  
3 pounds chicken drumsticks 1 tablespoon honey  
¼ teaspoon salt  
Thinly sliced scallions for garnish

1. Preheat grill to medium-high.
2. Combine mango, ketchup, vinegar, brown sugar, tamari (or soy sauce), ginger, five-spice and turmeric in a blender. Blend on high until smooth. Reserve ½ cup of the sauce for serving.
3. Toss chicken with another ½ cup sauce in a large bowl. Bring the remaining sauce to the grill for basting.
4. Oil the grill rack. Turn one burner to low. Place the chicken on the hot side of the grill and cook, flipping occasionally, until lightly browned on all sides, about 5 minutes. Transfer to the low-heat side and continue to cook, flipping occasionally, until an instant-read thermometer inserted in the thickest part without touching bone registers 160°F, 15 to 20 minutes more.
5. Return the chicken to the hot side of the grill. Brush generously with the basting sauce and cook, turning occasionally and brushing with more sauce, until slightly charred and the internal temperature reaches 165°F, about 5 minutes.



6. Drizzle the chicken with honey and sprinkle with salt. Serve with the reserved sauce and garnished with scallions, if desired.

SERVES 6: 8 oz. chicken drumsticks each