



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

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Recipe 85

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## BBQ Chicken Breasts with Herbed Potato Salad.

### PREPARATION

For BBQ Chicken:

- 1- Make sauce by whisking together the ketchup, brown sugar, vinegar, onion, mustard, hot sauce, and black pepper. Stir in the scallions, lime zest, and lime juice.
- 2 - Prepare a medium-hot grill.
- 3 - Season the chicken with salt and pepper, to taste. Put the chicken on the grill Grill 4 inches from the heat, turning once, for 10 minutes per side.
- 4 - Put 1/2 of the BBQ sauce in a small bowl, for drizzling and serving. Reserve.
- 5 - Baste the chicken with the remaining sauce and grill for 5 minutes more. Transfer the chicken to a serving platter, drizzle with some of the reserved sauce.

For Potato Salad:

- 1 - In a large saucepan combine potatoes and salt. Cover with water and bring to a boil over high heat. Reduce heat to medium-low and cook until potatoes are easily pierced by a paring knife.
- 2 - Reserve 1/4 cup cooking water, then drain. Transfer potatoes to a large mixing bowl.
- 3 - In a small food processor or blender, combine the olive oil, parsley, green onions, lemon juice, Dijon mustard, garlic and freshly ground black pepper. Process until the herbs and garlic have been chopped into little pieces, then drizzle in the reserved cooking water and blend just until emulsified.
- 4 - Drizzle the potatoes with the herbed olive oil mixture and mix well. Let the potatoes rest for ten minutes, tossing every few minutes. Add the celery to the bowl and toss again. Season to taste with salt and pepper and serve immediately, or cover and refrigerate until you're ready to serve.



### INGREDIENTS

For Chicken:

- 4 large chicken breasts
- Salt and freshly ground black pepper (to taste)

For BBQ Sauce:

- 3/4 cup ketchup
- 1/4 cup plus 2 tablespoons packed dark brown sugar
- 3 tablespoons red wine vinegar
- 2 tablespoons minced onion
- 2 tablespoons Dijon mustard
- 1/4 to 1 teaspoon hot sauce
- 1/4 teaspoon freshly ground black pepper
- 3 tablespoons chopped scallions
- 1 1/2 teaspoons freshly grated lime zest
- 1 1/2 teaspoons freshly squeezed lime juice

For Potato Salad:

- 2 pounds small new potatoes, scrubbed and sliced into 1/4-inch thick rounds
- 1 tablespoon sea salt
- 1/4 cup extra virgin olive oil
- 1/3 cup lightly packed fresh parsley, roughly chopped
- 1/3 cup roughly chopped green onions
- 2 tablespoons fresh lemon juice
- 2 teaspoons Dijon mustard
- 2 cloves garlic, roughly chopped
- Freshly ground black pepper (to taste)
- 3 stalks celery, chopped

### COOK'S NOTE:

Since summer is soon approaching, I thought I'd share this simple, flavorful BBQ recipe. Offering a nice blend of sweet and spicy flavor notes, it makes for an ideal summer comfort meal.

Bon Appetit!  
-George