

Wining and Dining *the Casa di Vino Way*

Zingy Barbecued Chicken

Yield: 4 servings

Amount	Ingredient -- Preparation Method
1	broiler chicken -- cut in pieces
1/2 cup	grapefruit juice
1/2 cup	apple cider vinegar
1/2 cup	vegetable oil
1/4 cup	onion -- chopped
1	egg
1/2 tsp	celery salt
1/2 tsp	ground ginger
1/8 tsp	pepper

In blender container, place all ingredients except chicken; blend 30 seconds.

In small saucepan, pour blended sauce mixture and heat about 5 minutes, until slightly thick.

Remove from heat; dip chicken in sauce one piece at a time, turning to thoroughly coat. Reserve sauce in refrigerator.

Place chicken on prepared grill, skin side up, about 8 inches from heat. Grill, turning every 10 minutes, for about 50 minutes or until fork tender and juices run clear.

Brush generously with reserved sauce during last 20 minutes of grilling. Watch chicken carefully as egg in sauce may cause chicken to become too brown.

NOTES : This is a favorite recipe from the National Broiler Council.

Courtesy of Recipe Source

Suggested Wine Pairing: 2007 Valkenberg Gewurztraminer

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)