

Edisto Barbequed Mustard-Sesame Chicken

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	cup	dry white wine
1/2	cup	sesame oil
1	tablespoon	sesame seeds
1/2	teaspoon	dried thyme - crumbled
1/2	teaspoon	dried oregano - crumbled
		salt and pepper
3 1/2	pounds	fryer chicken - cut into pieces
1	tablespoon	dijon mustard
1	tablespoon	honey

In a alrge bowl, combine the wine, oil, sesame seeds, thyme, oregano, and salt and pepper and whisk till well blended. Add the chicken pieces, toss to coat well, cover bowl with plastic wrap, and let marinate at room temperature about 1 hour, turning once.

Prepare grill with grate 6 inches from coals.

Drain the chicken and reserve the marinade. Place chicken on grill and cook on both sides till almost tender, about 30 minutes in all, turning and basting with marinade from time to time. In a small bowl, combine mustard and honey with 2 tablespoons of marinade and whisk until well blended. Brush over chicken, and continue cooking 10-15 minutes longer.