

# Island Spiced Pineapple Glazed Grilled Chicken Breasts

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	dark brown sugar
1 1/2	teaspoons	kosher salt
1	teaspoon	ground coriander
1/2	teaspoon	freshly ground black pepper
1/2	teaspoon	dried thyme
1/2	teaspoon	onion powder
1/2	teaspoon	ground allspice
1/2	teaspoon	ground cinnamon
1/2	teaspoon	cayenne
4		boneless skinless chicken breast
1 1/2	tablespoons	vegetable oil
2	cloves	garlic - minced
2		green onions - minced
		glaze
4	tablespoons	salted butter
1/4	cup	dark brown sugar - packed
1/4	cup	dark rum
1/4	cup	pineapple juice

Combine first six ingredients in a bowl and mix. Set breasts in baking dish and drizzle with the oil, rubbing it on both sides. Sprinkle rub, onions and garlic on both sides of the chicken, pressing in. Refrigerate for 1 hour.

Combine the butter, brown sugar, rum and pineapple juice in a heavy saucepan. Boil until syrupy, 7 to 10 minutes over medium-high heat. Whisk vigorously to combine.

Arrange chicken on grill at a 45 degree angle to the bars. Grill about 2 minutes, and rotate 90 degrees and continue to grill for 2-4 minutes. Flip breasts and brush tops with glaze. Cook the same way, 4-6 minutes. Flip again, brush with glaze, and grill until firm, another 1-2 minutes. Transfer to platter and serve, drizzling with glaze.