

# Tequila-Glazed Chicken with Jalapeno

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	whole coriander seeds - coarsely ground
1 3/4	teaspoons	kosher salt
1/2	teaspoon	dried crushed red pepper
4	pounds	fryer chicken - cut up
1/3	cup	orange or pineapple juice
1/4	cup	gold or silver tequila
2	tablespoons	golden brown sugar - packed
2	tablespoons	honey
2		red jalapeno chiles - finely chopped
1		shallot - minced
		vegetable oil spray

Mix coriander, salt, and red pepper. Sprinkle mixture all over chicken. Arrange chicken, skin side up, on baking sheet; cover and chill at least 6 hours.

Combine juice, tequila, brown sugar, honey, 1 jalapeno, and shallot in small saucepan. Bring to boil, stirring until sugar dissolves. Reduce heat to med-low; simmer until thickens slightly, about 10 minutes. Add 1 more jalapeno. Cool glaze. Transfer 2 tablespoons glaze to bowl and set aside.

Arrange chicken on grill, skin side up. Grill 15 minutes, turning occasionally. Brush with sauce in saucepan. Turn chicken over, brush with glaze. Grill until juices run clear or thermometer registers 170, about 10 more minutes. Spoon with reserved glaze before serving.