

TILTON'S CHICKEN TERIYAKI



PREP: 10 m | COOK TIME: 20 m | SERVES: 4

INGREDIENTS

4 Tilton peaches
2 tablespoons teriyaki sauce, divided
2 teaspoons fresh ginger, minced
1 teaspoon Asian sesame oil, dark
1/4 teaspoon Tabasco sauce
4 boneless skinless chicken breasts, halved

DIRECTIONS

1. Light a charcoal or gas grill.
2. Finely dice the Tilton peaches and mix well with 4 teaspoons of teriyaki sauce, the ginger, sesame oil and hot sauce.
3. Rub both sides of chicken with remaining 2 teaspoons teriyaki sauce.
4. Grill over medium coals for 15 minutes or until done but still juicy.
5. Drizzle the Tilton peach teriyaki sauce over chicken to serve.