

From the kitchen of the Winery at Wilcox



All Season Grilled Chicken

- 1 1/2 cups chili sauce
- 3/4 cup Elk Country Red Or Darke Red
- 2 small garlic cloves, halved
- 1 1/2 tablespoons horseradish
- 1 teaspoon salt
- 4 bone-in chicken breasts

MIX chili sauce, wine, horseradish, garlic and salt in a bowl. Reserve 1/2 of the marinade. Add chicken to bowl; turn to coat. Marinate in refrigerator for about 5 minutes.

PREHEAT grill or broiler. Place chicken on grill or broiler. Discard marinade in bowl. Grill or broil chicken, turning and basting frequently with half of the reserve marinade, until done.

HEAT remaining reserved marinade in a small saucepan. Serve hot alongside chicken.

NOTE: For a less spicy sauce, use ketchup instead of chili sauce and omit the horseradish.