

Mixed Berry Barbeque Chicken Skewers

INGREDIENTS:

Sauce for Chicken Skewers:

- 1 tablespoon vegetable oil
- ½ cup chopped yellow onion
- 8 cloves garlic, minced
- ¼ cup chili powder
- 3 tablespoons paprika
- 1 tablespoon ground cumin
- 2 cups brewed coffee
- 1 ½ cups strawberries, chopped
- ⅔ cup blackberries
- ½ cup blueberries
- ⅔ cup raspberries
- ¼ cup cider vinegar
- ¼ cup Worcestershire sauce
- 3 tablespoons molasses
- Salt and ground pepper, to taste
- ¼ cup chopped cilantro
- ¼ cup minced red onion

Chicken Breasts:

- 4 skinless, boneless chicken breasts (6-8 ounces each)
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 16-18 flat wooden chopsticks or skewers

PREPARATION:

Preheat oven to 350 degrees F. Place chicken on a baking sheet or dish; season with salt and pepper. Bake 25-30 minutes or until internal temperature is 170 degrees F. Let rest 5 minutes before slicing as directed below. While the chicken bakes, prepare sauce. Heat oil in a medium-sized saucepan; add yellow onion and cook until translucent, about 5 minutes. Add garlic, chili powder, paprika and cumin. Stir 30-60 seconds or until fragrant. Add coffee; simmer until reduced by two-thirds. Add berries and simmer 5 minutes. Add vinegar, Worcestershire sauce and molasses. Remove from heat. Blend with a hand-held immersion blender or in a blender until smooth. Season with salt and pepper. Preheat grill to high heat. Slice each breast into six to eight ½ inch slices. Brush chicken slices with some of the sauce. Place on grill and cook until grill-marked on both sides. Skewer each slice of chicken with a chopstick. Pour remaining sauce into a small bowl and top with cilantro and red onion. Place sauce bowl on a platter and surround with skewered chicken.

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Entree