

ROTISSERIE SPICY MANGO CHICKEN GLAZE



Ingredients:

- 1 ½ cups red wine vinegar
- ½ cup sugar
- 1 tsp. finely chopped jalapeno
- 1 tsp. peeled and finely chopped ginger
- 1 ripe mango peeled, seeded, and roughly sliced
- Salt & fresh ground pepper to taste

Instructions:

In a medium saucepan over medium heat, combine vinegar, sugar, jalapeno and ginger. Cook, stirring occasionally, until thick and caramelized. When the sauce just turns golden brown, immediately remove the pan from the stove and strain into a bowl. Let the mixture cool at room temperature. In a blender, puree the mango. Pour into a bowl and add the cool caramel mixture, blending the two together. Season to taste with salt and pepper. Use glaze to coat chickens once they are half cooked, basting with the glaze until they are done. Reserve the remainder to serve with the chicken.