Grilled Mango Chicken

Ingredients

2 whole chickens or 4 half chickens

1/2 cup mango nectar

1/2 cup orange or pineapple juice

1/4 cup shoyu or soy sauce

1/4 cup ketchup

2 tablespoons sesame oil

1 teaspoon Sriracha Chili sauce, optional

1/4 cup dry sherry or white wine

3 tablespoons ginger, finely chopped

1 tablespoon Worcestershire sauce

1 tablespoon honey

1 tablespoon kosher salt (I reduced to 1 teaspoon)

1 tablespoon black pepper, freshly ground

Method

Add chicken to a plastic bag or a large baking dish; set aside.

Next, make the marinade: Add the soy sauce, mangos, garlic, ginger, and water to a small blender or food processor and pulse until smooth.

Reserve ¼ cup of the sauce, then pour the rest over the chicken. Seal the bag shut and place it in the refrigerator for at least 2 hours, or up to 8 hours.

To grill: Heat grill to 200°, then remove the chicken from the bag with tongs, shaking off any excess marinade. Grill the chicken for 6-7 minutes per side.

Once the chicken is done, place it on a serving platter or plate and brush it with the reserved sauce. Sprinkle with chopped cilantro (optional) and enjoy!

Serve with optional Mango Salsa

Making the Mango Salsa

Ingredients for the Salsa

To make a fresh mango salsa to accompany your grilled chicken, you will need:

1 ripe mango, diced

1 red onion, finely chopped

1 red bell pepper, diced

1 jalapeño, seeded and minced

Juice of 1 lime

Fresh cilantro, chopped

Salt and pepper to taste

In a bowl, combine the diced mango, red onion, red bell pepper, jalapeño, and cilantro.

Squeeze the lime juice over the mixture and season with salt and pepper.

Mix well and taste to adjust the seasoning as needed.