



Southern Bourbon BBQ Chicken with Cornbread Topping

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 25 minutes



Elevate your BBQ with Southern Bourbon BBQ Chicken—flavorful, crunchy cornbread topping concealing succulent barbecued chicken. A culinary masterpiece for barbecue enthusiasts!

BBQ SAUCE:

- 3 tablespoons extra-virgin olive oil
- 3 cloves garlic, grated or finely chopped
- 1 medium red onion, finely chopped
- 1 dash salt
- 1 dash black pepper
- 3 tablespoons tomato paste
- 1 tablespoon smoked paprika
- 1 1/2 cups low sodium chicken broth
- 1/4 cup brown sugar
- 3 tablespoons hot pepper sauce (see NOTES)
- 2 tablespoons Worcestershire sauce
- 1 tablespoon orange zest
- 1 tablespoon orange juice

BBQ CHICKEN MIXTURE:

- 1 pound chicken breast, skinless, boneless, coarsely chopped
- 1 1/2 pound chicken thighs, boneless & skinless, coarsely chopped
- 3/4 cup bourbon (or whiskey)
- 4 each scallions, thinly sliced
- 1 cup shredded cheddar cheese
- 2 8-1/2 ounce boxes corn muffin mix (batter mixed according to package directions)

Spice up your hamburger and hotdog BBQ with a delightful surprise for your guests! Introducing Southern Bourbon BBQ Chicken with Cornbread Topping—an irresistible dish that conceals a flavorful barbecued chicken mixture beneath a satisfyingly crunchy cornbread crust. The marriage of barbecue flavors and the cornbread's absorbent nature create a culinary masterpiece sure to please every barbecue enthusiast.

NOTE: 3 tablespoons of hot pepper sauce makes this dish a 2-alarm! You may want to tone the pepper sauce down if your diners don't like heat!

Preheat the oven to 375° F

BBQ SAUCE (20 minutes):

In a medium saucepan, heat 1 tablespoon olive oil over medium-high heat. Add the garlic and red onion and cook until tender, 4 to 5 minutes; seasoning with salt and pepper.

Stir in the tomato paste and smoked paprika and cook until fragrant, 1 to 2 minutes.

Stir in the chicken broth, brown sugar, hot sauce, Worcestershire sauce, orange zest and orange juice and bring to a boil. Lower the heat and simmer the barbecue sauce until slightly thickened, about 5 minutes.

BBQ CHICKEN MIXTURE (45 minutes):

Meanwhile, in a large oven-proof skillet, heat the remaining 2 tablespoons olive oil over medium-high heat until shimmering. Add the chicken, season with salt and pepper and cook until golden brown on all sides, 6 to 8 minutes.

Pour the barbecue sauce into the skillet and drizzle the bourbon on top. Remove the pan from the heat and light the alcohol with a match. Return the pan to the heat and cook until the flames subside.

Fold the scallions and 1/2 cup cheese into the mixed corn bread batter. Spoon the mixture evenly over the barbecued chicken in the skillet. Sprinkle the remaining 1/2 cup cheese on top.

Bake until the corn bread is golden-brown, about 30 minutes.

Per Serving (excluding unknown items): 764 Calories; 29g Fat (37.4% calories from fat); 52g Protein; 56g Carbohydrate; 4g Dietary Fiber; 227mg Cholesterol; 1060mg Sodium; 11g Total Sugars; trace Vitamin D; 252mg Calcium; 4mg Iron; 1007mg Potassium; 815mg Phosphorus. Exchanges:

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