



Grilled Chicken with Smoky Molasses BBQ Glaze and Leeks

Ingredients:

6 Boneless chicken breasts (about 2 lbs total, pounded to about 3/4")
12 baby leeks (or ramps or about 2-3 bunches of scallions)
Kosher salt & freshly cracked black pepper
2 tablespoons unsalted pareve (non-dairy) margarine or olive oil
½ cup finely diced shallot
2-3 cloves garlic, finely diced
6 canned fire-roasted whole plum tomatoes, with juice
¼ cup good quality ketchup
¼ cup red wine
2 tablespoons Dijon mustard
½ cup molasses
1 teaspoon cayenne
1 tablespoon ancho chile powder
1 tablespoon smoked paprika
¼- ½ cup Worcestershire sauce
Salt & pepper to taste

Directions:

Heat the margarine in a large saucepan over medium-high heat
Add the shallots and garlic and cook until soft
Add the remaining ingredients and simmer for 15 minutes
Place the mixture in a blender and blend until smooth (I use an immersion stick blender right in the pan)

Return to the saucepan and cook an additional 15-20 minutes, or until desired viscosity is reached (*Cool now for storage and future use)

Preheat your grill to medium heat

Season the chicken with salt and pepper to taste

Wrap the leeks in foil and place on the warm side of the grill to wilt

Grill chicken for approximately 6-7 minutes on each side (Remove the leeks from the foil packet when they appear to have softened, season with salt and pepper and place on the grill to just get a slight charring)

Remove the chicken from the grill and baste with the sauce.

Serve the leeks on the side with any additional sauce, warmed up as necessary