



Raspberry Balsamic Chicken

Ingredients

3-4 pounds skinless, boneless chicken breasts, cut into 1 inch strips

2 cloves garlic, minced

1 shallot, minced

1/3 cup Raspberry Balsamic Vinegar, plus 1/4 cup for the Raspberry Balsamic syrup

1/4 cup Persian Lime Olive Oil

Marinate the chicken

In a large bowl, whisk to combine the garlic, shallot, 1/3 cup Raspberry Balsamic Vinegar and the Persian Lime Olive Oil. Add the chicken pieces and stir to expose all parts of the cut chicken to the marinade. Let stand in refrigerator for 2 hours.

Make the balsamic syrup

In a small saucepan, place the 1/4 cup of Raspberry Balsamic Vinegar and bring to a boil. Reduce heat to low and simmer the balsamic, swirling often, until reduced by half - approximately 15 minutes. Let cool to room temperature. (If you over reduce the vinegar and it is not runny enough, add some more raw balsamic to the syrup and incorporate.)

Cook the chicken

Prepare a grill. Skewer the marinated chicken pieces and grill the chicken until done, approximately 5 to 7 minutes. Remove from grill and immediately drizzle the chicken with the raspberry balsamic syrup. Serve hot. Serves 6