

A close-up photograph of several wooden skewers with pieces of grilled chicken. The chicken is charred and glistening with a reddish-orange sauce. The skewers are arranged on a light-colored wooden surface. A pool of the same sauce is visible in the lower-left quadrant. The text 'KURTZ ORCHARDS' is overlaid in the top left, and 'Hot Chili Chicken' is overlaid in a semi-transparent box at the bottom.

KURTZ ORCHARDS

well flavoured

Hot Chili Chicken

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Hot Chili Chicken

flavoured with Kurtz Hot Chili Jelly

Ingredients

2 tablespoons (30 mL) canola oil
1 small red onion, coarsely chopped
4 cups (1 L) apple juice
4 sprigs fresh thyme
1/4 cup (60 mL) **Kurtz Hot Chili Jelly**
1 tablespoon (15 mL) soy sauce
1 teaspoon (5 mL) coarsely ground black pepper
4 chicken breasts, cut into 1-inch chunks
2 tablespoons (30 mL) canola oil
salt and freshly ground black pepper

Method

Preheat the grill to medium-high. Heat oil in a medium saucepan over high heat, add the onion and cook until soft, about 2 minutes. Add the apple juice and thyme, bring to a boil and cook, stirring occasionally, until thickened and reduced to approximately 1/2 cup, 15 to 20 minutes.

Strain the mixture into a bowl and whisk in the **Kurtz Hot Chili Jelly**, soy sauce and black pepper and let cool to room temperature. Can be made 2 days in advance and brought to room temperature before using.

Brush chicken cubes on all sides with canola oil and season with salt and pepper. Cut a slit into chicken pieces and insert the chopsticks. Skewer all chicken onto 8 chopsticks. Grill until edges begin to brown and just cooked through, about 8 minutes. Begin brushing with the glaze halfway through grilling. Remove to a platter, drizzle with apple syrup and season. Serves 4.

The Kurtz family focus on offering uniquely made farm to table food solutions and introduce customers to an abundance of rich, authentic country flavours from the ground up; jam, jelly, spreads, butters, sauces, dips and dressings of guaranteed origin and quality.

Visit the website for more recipes.

www.kurtzorchards.com

Kurtz Orchards Farm and Gourmet Marketplace

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