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# Barbecue Chicken with Onion-Bacon Jam

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Preparation Time: 20 minutes

Start to Finish Time: 20 minutes

**1 1/4 pounds (4 to 6) chicken cutlets**

## **FOR THE RUB**

**2 tablespoons brown sugar**

**2 teaspoons chili powder**

**1 teaspoon smoked paprika**

**1 teaspoon mustard powder**

**1/4 teaspoon garlic powder**

**1/4 teaspoon cayenne pepper**

## **FOR THE TOPPING**

**4 slices thick-cut bacon, chopped**

**olive oil**

**2 onions, chopped**

**1 teaspoon chopped thyme**

**3 tablespoons bourbon**

**salt**

**pepper**

**2 tablespoons brown sugar**

**1/3 cup cider vinegar**

**1 teaspoon Worcestershire sauce**

**1/4 cup water**

Place the cutlets between two sheets of plastic wrap. Pound with a heavy skillet or the flat side of a meat mallet until an even 1/2-inch thickness. (Rub)

Make the rub: In a bowl, combine the brown sugar, chili powder, paprika, mustard powder, garlic powder and cayenne pepper. Mix well. Rub the mixture on the chicken. Set the chicken aside while you make the topping.

Make the topping: In a Dutch oven over medium heat, cook the bacon with olive oil until crisp, 5 to 7 minutes. Remove to paper towels. Pour out all but two tablespoons of the fat. Add the onions and cook over low heat, stirring, until caramelized, 20 to 25 minutes. Add the thyme and bourbon. Simmer for 1 minute. Season with salt and pepper. Stir in the bacon, brown sugar, cider vinegar, Worcestershire and water. Simmer for two more minutes.

Preheat a grill to medium-high and oil the grates. Season the chicken with salt and pepper. Grill until browned and well marked, 2 to 3 minutes. Flip and grill until the chicken is cooked through, about 2 more minutes.

Place the chicken on serving plates. Spoon the Onion-Bacon jam over the chicken. Serve with any additional jam on the side.

Yield: 4 to 6 servings

## **Chicken**

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*Per Serving (excluding unknown items): 365 Calories; 2g Fat (5.3% calories from fat); 4g Protein; 64g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 124mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 3 1/2 Vegetable; 0 Fat; 2 1/2 Other Carbohydrates.*