



Maple Butter Milk Grilled Chicken

Submitted by: C. McLean
Central Sydney

INGREDIENTS

2 cups buttermilk
2 green onions, chopped
4 cloves garlic, minced
1/2 tsp. pepper

1/4 tsp. cinnamon
1/2 tsp. hot pepper flakes
20 sm. pieces bone-in chicken
1/2 tsp. salt
1/4 cup maple syrup

DIRECTIONS

1. Mix all ingredients (except maple syrup and chicken) then add chicken and marinate overnight in fridge.
2. Grill on low heat, turning regularly, until nearly done.
3. During last ten minutes of cooking, baste often with maple syrup until chicken carmelizes (but doesn't burn.)

