

SABU'S SPICY COCONUT CHICKEN

for marinade/sauce:

1/2 cup apricot jam
1/4 cup Dijon mustard
1/2 cup canned coconut milk (I used light)
1/4 cup fresh orange juice
2 tablespoons curry powder
1/4 teaspoon cayenne pepper

4 boneless, skinless chicken breasts
salt

Combine all marinade ingredients in a saucepan and heat, stirring constantly, until boiling. Lower the heat and reduce the marinade for 10 minutes. Let it cool to room temperature. Place chicken breasts in a dish and pour most of the marinade on top, saving some to warm up later as a sauce. Make sure both sides of the breasts are coated with the marinade and let it sit in the fridge for a minimum of 2 hours (overnight is better).

Remove the chicken from the marinade, season lightly with salt, and grill until done but still tender. While the chicken is grilling, warm the reserved marinade. When the chicken breasts are cooked, let them rest at room temperature for a few minutes, slice, and arrange on a serving platter, drizzling the sauce over the meat.