

## Joe Lasher's Peach Marinated Grilled Chicken Quarters

Prep Time: 30 min    Cook Time: 30 min    Serves 4-6

### Ingredients:

- 1      can (15.5 oz) sliced peaches
- 1/3    cup soy sauce
- 1      tbsp minced garlic
- 1/3    cup brown sugar
- 1/4    cup balsamic vinegar
- 4      chicken leg quarters (or whatever cuts you prefer)
- 1      cup tomato sauce
- 1/4    cup apple cider vinegar
- 1/4    cup packed brown sugar
- 1/4    cup honey
- 2      tablespoons Worcestershire sauce
- ½     tsp onion powder
- ½     tsp garlic powder
- ½     tsp kosher salt
- ½     tsp cayenne pepper
- 2      fresh peaches, peeled and chopped
- ½     cup peach preserves

### Instructions:

1. Place chicken into a Ziploc bag or dish suitable for marinating. Drain the canned peaches and puree. Add soy sauce, minced garlic, brown sugar and vinegar to the pureed peaches and mix thoroughly. Pour marinade over chicken and place in the fridge for at least a couple of hours to overnight.
2. In small saucepan, combine tomato sauce, apple cider vinegar, brown sugar, honey, Worcestershire sauce, onion powder, garlic powder, salt, cayenne pepper, and peaches and set over medium heat. Bring to a low boil then cook until thick and coats the back of a spoon, about 10 minutes. Remove from heat and stir in peach preserves. Let rest
3. When ready to cook, pre-heat grill/smoker to 400-450 degrees. Place chicken skin side down on grill grates. After 3-4 minutes, twist chicken ¼ turn and let cook for 3-4 more minutes. Turn chicken and baste with spicy peach BBQ sauce every 3-4 minutes until chicken reaches internal temperature of 165 degrees.
4. Remove from grill and let rest 5 minutes, then serve with your favorite summer salad or side dish!

Nothing says summer like fresh peaches and grilled, BBQ chicken! I've combined both in this recipe for a dish that's sure to please. Enjoy!