



Recipes

Raspberries are featured in both the delicious marinade and sauce. Argo® Corn Starch gives it the just right consistency!

BBQ Raspberry Chicken

Makes 24 Servings

12 fl. oz. raspberry vinegar
6 fl. oz. oil
1/4 cup, 2 Tbsp. Durkee® Chicken Seasoning
24 boneless, skinless chicken breasts
1 qt. raspberries, frozen, thawed
2 Tbsp. Argo® Corn Starch

Combine vinegar, oil, and seasoning. Add chicken breasts and marinate a minimum of 30 minutes.

Strain raspberries, reserving juice and discarding pulp. Add corn starch to raspberry juice. Cook in a medium saucepan until sauce comes to a boil, continue cooking 1 minute. Reserve and keep warm.

Remove chicken from marinade. Discard marinade. Grill, broil or sauté chicken until done.

Swirl plate with raspberry sauce, top with chicken breast. Serve with new potatoes or seasoned rice.