

Tullibardine laced Mustard and Honey Glazed Chicken

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Tullibardine single malt whisky's fruity flavour and hints of vanilla and orange are a perfect marriage with the sweetness of the honey and the spicy mustard.

This simple dish will wow your family but is equally at home at a dinner party.

Serves 4

4 skinless chicken breasts

salt and freshly ground black pepper

30mls chicken stock

30mls Tullibardine Single Malt

100g honey

2 teaspoon balsamic vinegar

50g wholegrain mustard

Preheat Oven to Gas 4/180C

First season the chicken breasts and fry them until browned on both sides and then place them in a roasting tin.

Next, deglaze the frying pan with the chicken stock and whisky and reduce it by half, add the honey, balsamic vinegar and wholegrain mustard, mix well and bring back to a simmer. Pour most of it over the chicken, reserving some for a dressing when you serve it.

Roast in the oven for about 10-15 minutes or until the chicken is cooked but check occasionally to ensure it is not getting too brown. If it is, cover the dish with tinfoil.

To test to see if the chicken is cooked, pierce a plump piece of chicken with a skewer and if the juices run clear, it is cooked.

To Serve

Cut the chicken into slices and drizzle the remaining whisky, mustard and honey glaze on top then serve with mixed salad leaves, slices of avocado and melon with thinly sliced red onion. Lovely.....