

Guava or Liliko'i Glaze

Fantastic on grilled or broiled Chicken, Pork or Fish



½ Cup Guava or Liliko'i Jam
3 tablespoons rum or water

- In a sauce pan blend the jam with the rum or water, stir over low heat until the mixture is blended.
- Salt and pepper boneless chicken breast, or thighs on each side.
- Grill Broil or Pan Sear the chicken breast 3 to 4 minutes. Baste with the Glaze before turning; cook the basted side for 1 additional minute. Turn chicken glaze and continue to cook for another 3–4 minutes or until the meat is done. Serve with glaze on the side for dipping.

Note: If using chicken thighs, cook as above and then place in the oven at 350° for 10 to 15 minutes until cooked through to the bone.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com