

Maple Citrus Watermelon Glazed Chicken

For 50 1/3-cup servings

For Glaze

- 1 gallon watermelon puree
- 1 cup lemon juice
- 1 cup lemon zest
- 1 quart maple syrup
- 1/8 cup ground cinnamon

Simmer ingredients together in a heavy saucepan for 20 minutes or until sauce is thick. Keep warm.

For Glazed Chicken

- 50 skinless boneless chicken breast splits
- 3 quarts pineapple juice
- 3 cups soy sauce
- 1 cup minced fresh ginger
- 1 cup minced fresh garlic
- 1 recipe Glaze

Trim chicken breasts and place in a bowl. Mix together the remaining ingredients and pour over chicken and toss to distribute marinade. Allow to marinate at least 2 hours or up to 12 hours. Grill until cooked and pour the warm glaze over chicken and serve immediately.

