

## **INGREDIENTS FOR 8 SERVINGS**

- ¾ Cup Maple Syrup**
- ½ Cup Dijon Mustard**
- 2 Tablespoons Fresh Chives, Chopped**
- 3-3 ½ Pounds Chicken, Your Choice of Cut**
- 1 Teaspoon Seasoning Salt**
- ¼ Teaspoon Coarse Ground Black Pepper**



## **PREPARATION**

While the grill is heating, place the maple syrup, mustard and chives in a sauce pan and boil for 1 minute.

Sprinkle both sides of the chicken pieces with seasoning salt and pepper. Brush the chicken with glaze. Cook on a covered grill over medium heat for 20 to 40 minutes or until meat has reached a temperature of 170° for breasts and 180° for thighs and legs, turning chicken every few minutes and brushing with the mustard glaze.

Serve with remaining mustard glaze.