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FRIEND'S GRILLS

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Fresh Grilled chicken



marinating the chicken as long as you can adds flavor and tenderizes the meat, too. Chicken thighs are great for grilling since they retain moisture and are practically foolproof. A simple, sweet, and spicy BBQ sauce adds another layer of "delicious."



California grilled chicken

This indulgent California grilled chicken salad recipe combines marinated and grilled chicken breasts with lettuces, tomatoes, olives, crisp cooked pancetta .



Now Open

Grilled Chicken with Coconut Rice and Chile-Lime Sauce



Chef Jeny Sulemange's grilled coconut chicken is crispy on the outside and tender on the inside. When preparing this dish at home, it's all about the marinade. Use full-fat coconut milk; you'll skim the cream for the marinade and use the remaining milk to infuse the truly irresistible rice served alongside with rich coconut flavor. Basting the chicken with more marinade on the grill gets the skin doubly crisp.