



## Honey-Glazed Chicken, Sweet Potato, and Peach Skewers

**Serves 4**

*by Allison Ehri Kreidler*  
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Here, juicy chunks of chicken, sweet potatoes, peaches, and onions are grilled with a sweet-tart glaze, then sprinkled with crunchy grilled spiced pecans.

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**1 medium sweet potato (about 3/4 lb.), peeled and cut into sixteen 1-1/2-inch pieces**

**1 cup sherry vinegar**

**1/2 cup plus 1 Tbs. honey**

**2 Tbs. canola oil; more for the grill**

**Kosher salt and freshly ground black pepper**

**1 lb. boneless, skinless chicken breast halves, cut into 16 pieces**

**4 small ripe but firm peaches, quartered and pitted (about 1-1/2 lb.)**

**1/2 small sweet onion, cut into 1-1/2-inch chunks, layers separated (about 4 oz.)**

**1/2 cup pecans, coarsely chopped**

**1/2 tsp. ground cumin**

**1/2 tsp. pumpkin pie spice**

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Prepare a medium gas or charcoal grill fire. Soak eight 12-inch wooden skewers in water.

In a 4-quart saucepan fitted with a steamer basket, bring 1 inch of water to a boil over high heat. Steam the sweet potatoes until nearly cooked but still a bit firm, 10 to 12 minutes. Remove from the heat; cool slightly.

Put the vinegar, 1/2 cup of the honey, 1 Tbs. of the oil, 2 tsp. salt, and 3/4 tsp. pepper in a 3-quart saucepan. Simmer over medium heat, stirring occasionally, until reduced to 2/3 cup, 13 to 15 minutes. (The glaze should brush on easily but be thick enough to coat the chicken. If it's too thick, add a few drops of hot water.) Meanwhile, thread the onion, chicken, sweet potato, and peach onto the soaked skewers.

Reserve half the glaze. Brush the skewers with the remaining half of the glaze. Thoroughly oil the grill grate. Arrange the skewers on one side of the grill grate and grill, covered, until well marked on one side, 4 to 5 minutes.

Meanwhile, toss the pecans in a small bowl with the remaining 1 Tbs. honey and 1 Tbs. oil, the cumin, pumpkin pie spice, 1/2 tsp. salt, and a pinch of pepper. Put a large piece of foil on the other side of the grill and scatter the nuts on the foil. Flip the skewers. Grill until the chicken is cooked through and the nuts are bubbling, 3 to 5 minutes more. (Keep a close eye on the nuts; stir if they threaten to burn.) Transfer the skewers to a serving platter, brush with the reserved glaze, and sprinkle with the pecans.

### **Serving Suggestions**

Pair this dish with a [Grilled Raddichio and Romaine Salad](#).

### **nutrition information (per serving):**

Calories (kcal): 530; Fat (g): 20; Fat Calories (kcal): 180; Saturated Fat (g): 2; Protein (g): 26;  
Monounsaturated Fat (g): 11; Carbohydrates (g): 67; Polyunsaturated Fat (g): 6; Sodium (mg): 770;  
Cholesterol (mg): 65; Fiber (g): 5;

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