

Hot and Sweet Tropical Chicken

- 1 (8-ounce) can pineapple chunks, with juice
- 1 (8-ounce) can tomato sauce
- 1/3 cup cider vinegar
- 1/4 cup brown sugar
- 3 to 4 tablespoons habanero hot sauce
- 1/2 tablespoon finely chopped fresh *thyme*
- 3 green onions, chopped, including greens
- 2 cloves garlic, chopped
- 1 tablespoon vegetable oil, plus extra to brush on chicken
- 1 teaspoon Worcestershire sauce
- 1/3 cup rum
- 1 teaspoon cornstarch mixed with 2 tablespoons water
- Salt to taste
- 4 chicken breast halves, skin and bone intact

In a small pan, combine pineapple, tomato sauce, vinegar, brown sugar, habanero sauce, 1/4 teaspoon thyme, onions, garlic, 1 tablespoon oil and Worcestershire, and simmer 30 to 45 minutes. Place sauce in blender or food processor and puree until smooth.

Return sauce to the pan, add rum, and heat until simmering. Add cornstarch mixture and continue to simmer until thickened. Add salt to taste.

Brush chicken lightly with extra vegetable oil, place skin side down and grill over medium heat for 10 minutes. Turn. Cook until done, about an additional 20 minutes, basting frequently with sauce.

Serves 4.