

Tefal®

Tefal Opti-Grill BBQ Chicken



SERVING

4

INGREDIENTS

¾ cup McCormick Grill Mates BBQ Sauce
3 tablespoons Dijon mustard
1 grated Bombay onion
2 tablespoons Brown sugar (TT)
¼ cup Honey
1 tablespoon Worcestershire sauce
¾ teaspoon Salt
¼ cup Olive oil
20 pieces Chicken mid wings & drumlets



CHEF TIPS

Please note that preheating is required for each new quantity of food to be cooked.

Keep warm function: Once cooking is finished, the appliance automatically activates the keep warm function, the indicator light turns red and the device begins to beep every 20 seconds.

Note: the security system will power off the appliance automatically after a certain period of time.

PREPARATIONS & GRILL

- 1 Combine hot BBQ sauce, brown sugar, mustard, grated onion, honey, Worcestershire sauce, and salt in medium saucepan; heat to a boil. Add in the olive oil and reduce heat to low; cover and simmer 3-4 minutes, stirring occasionally. Set aside to cool.
- 2 Add the chicken into the cool BBQ sauce mixture and toss to coat. Cover and refrigerate for 2 hours or more.



Recipe by Chef Lisa Leong

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- 3 Press the button "OK" to begin preheating the Opti-grill. While preheating, the light indicating the level of cooking will blink purple, the Tefal Opti-Grill is ready for use. Open the grill and place the marinated chicken pieces on the cooking plate.
- 4 The appliance automatically adjusts the cooking cycle (time and temperature) according to the food thickness and quantity. Close the appliance to start the cooking cycle. The cooking level indicator turns blue and then becomes green to indicate the cooking is in progress (for the best results do not open or move your food during the cooking process).
- 5 While cooking is in progress, a BEEP alerts the user each time a certain level of cooking is attained (e.g. rare/yellow).



CHEF NOTES

For thinly-cut food, close the device and wait for the button «OK» to begin blinking and the indicator light to become «solid purple».

Then press «OK» to enable the appliance to recognise the food to be cooked and launch the cooking programme. Brushing the BBQ Chicken pieces occasionally with BBQ sauce.



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