

[History](#)[Products](#)[Recipes](#)[Shop](#)[Contact Us](#)

RECIPES



Authentic Bourbon Chicken



Asian Style Salmon



Bourbon Chicken Hot Wings



Chicken Toast Rolls



Baked & Grilled Chicken



Crockpot Bourbon Chicken



Beef with Mushrooms



Bourbon Chicken Fried Rice

Bourbon Chicken Fried Rice

Ingredients:

- 4 cups cold cooked rice
- 1 pound chicken thigh meat
- 3 Tbsp cooking oil
- 3 Tbsp soy sauce
- 1 cup chopped onion
- 1 cup peas and carrots
- 2 fresh beaten eggs
- White pepper, as needed
- Sesame oil, as needed
- BC Original Marinade and Grill n' Dip Sauces

Preparation

Bourbon Chicken

1. Marinate chicken in BC Marinade for as short as 30 minutes.
2. Pre-heat oven to 450 F. Bake chicken in the oven for 15-20 minutes.
3. Move chicken onto grill and brush BC Grill n' Dip on both sides.
4. When chicken is done, cut chicken into cube sizes

Fried Rice

1. Preheat a large skillet or wok to medium heat and add cooking oil.
2. Add onion and eggs. After onion becomes semi-transparent and eggs are well done, add rice.
3. Add soy sauce. Stir and mix well until rice turns brown.
4. Add peas and carrots.
5. Add bourbon chicken cubes. Stir and mix well.
6. Add white pepper, sesame oil, and BC Original Grill n' Dip to taste.



[Download this Recipe](#)

Bourbon Chicken Sauces

Breezy Spring LLC · 3912 Holden Rd. · Lakeland, FL 33811 · 863-797-1281