

## Brick Grilled Chicken and Blackberry Barbeque Tortilla Wraps

*Serves 6*

“This is one of my favorite recipes to make with my four sons. It’s easy to prepare and the boys love to help out – stirring the sauce, placing the bricks on the chicken, assembling the ingredients in the wrap, and, of course, eating what they’ve made.” *John Besh*

### For the chicken breast

1 tablespoon olive oil  
4 boneless chicken breasts, skin-on and split  
Salt  
Freshly ground pepper

### For the blackberry barbeque sauce

2 tablespoons olive or canola oil  
1/2 cup blackberry jam  
1 tablespoon peeled fresh ginger, minced  
1 clove garlic, minced  
1 green onion chopped  
1 teaspoon crushed red pepper flakes  
1/4 cup white vinegar  
1/4 cup chicken broth  
1/4 cup ketchup  
Salt  
Freshly ground pepper

2 ripe avocados, peeled and sliced (optional)  
1 bunch cilantro (optional)  
1 head of Bibb lettuce  
12 flour tortillas  
3 bricks, each wrapped in aluminum foil

### Directions:

1. Preheat grill to high. Place aluminum foil-wrapped bricks in grill, and preheat along with grill.
2. Rub the chicken breasts with olive oil and season both sides with salt and pepper. Arrange the chicken breasts on the hot grill, skin side down. Place a preheated brick on top of each chicken breast. Cover and grill until the skin is crispy and brown, about 12 to 15 minutes.
3. For the blackberry barbeque sauce, heat the canola oil in a medium saucepan over moderate heat. Add the blackberry jam, ginger, garlic, green onion, crushed red pepper flakes, vinegar, chicken broth, ketchup, and a pinch of salt. Increase the heat to high, bring to a boil, then reduce the heat to medium-low and simmer for a couple of minutes. Season the sauce to suit your taste with salt and pepper. Set aside and use either hot or cold.
4. Transfer the breast to a platter and slice. Baste the cooked chicken with the sauce using a spoon or basting brush.
5. Place the tortillas on the grill until warm.
6. Serve the chicken, remaining sauce, lettuce, fresh cut avocado, cilantro and warm tortillas on a platter to be served in the middle of the table.