



uKnighthed at Home: BB&N's Virtual Homecoming

Keith vs. Katya: A Virtual Cooking Class

Recipes to Cook along with Chef Katya Salkever P'23

Citrus Barbeque Chicken

Citrus BBQ Sauce

- 6 tablespoons white wine vinegar
- 1.5 cup ketchup
- 1/2 cup brown sugar
- 4 tablespoons yellow onion, small dice
- 4 tablespoons dijon mustard
- 1 teaspoon Hot Sauce
- 1/2 teaspoon freshly ground black pepper
- 6 tablespoons scallions, chopped- the white and light green
- 3 teaspoons grated lime zest
- 3 teaspoons lime juice

Chicken

- 2 lbs chicken thighs skin on bone in
- 2 cups barbecue sauce or citrus BBQ sauce
- salt, to taste
- black pepper, to taste

Directions

Combine all ingredients for citrus sauce.

Season the chicken with salt and pepper, to taste. Brush with olive oil. Put the chicken on the grill, medium high 8 minutes per side.

Baste the chicken with the sauce and grill for 3-5 minutes more each side. Add more sauce when finished if desired.



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Heirloom, Mozzarella, Corn and Avocado Salad

Ingredients

- 4 medium heirloom Tomatoes
- 4 ears fresh corn
- 2 Ripe Avocados
- 1 pint Fresh Mozzarella (can be whole or in smaller pieces)
- Good Olive Oil
- Salt and Pepper

Directions

Husk Corn and cook 8 minutes in boiling water. When cool cut off cob.

Medium Dice tomatoes

Medium Dice Avocado

Dice mozzarella to match size of tomatoes

Combine All ingredients. Add salt, pepper and olive oil to taste.