

Barbeque Chicken



Ingredients

- 3 chicken breast halves
- 1 tsp. nutmeg
- 2 tsp. salt
- 1/2 tsp. ginger
- 1/8 tsp. freshly ground pepper
- 1 can (12 fl oz.) beer
- 1 tsp. cinnamon
- 1/2 cup water
- 2 tsp. chicken bouillon
- Barbeque sauce

Directions:

1. Mix nutmeg, cinnamon, ginger, salt and pepper. Rub the mixture onto the meat.
 2. In a separate bowl, combine beer, water and chicken bouillon. Pour the mixture into the Pressure Pro.
 3. Add the chicken.
 4. Lock the lid in place and set the **PRESSURE VALVE** to **SEAL**. Then, press the **CHICKEN/MEAT** button and set the **TASTE** button to **WELL**.
 5. When complete, release the pressure by turning the **PRESSURE VALVE** to **VENT**.
- Optional:**
6. Remove the lid, transfer the chicken onto a grill and cook for 10 minutes.
 7. Brush chicken with barbecue sauce and grill for another 5 minutes.
 8. Serve warm.